Holiday 2017

Special Issue!

People

RACHAEL RAY'S FABULOUS, FOOLPROOF DINNER PARTY

FESTIVE COOKIES ANYONE CAN BAKE!

CHRISTMAS DINNER WITH ALL THE FIXINGS

FAST & FUN SERVING IDEAS

HOLIDAY COOKING!

230 recipes & tips from your favorite celebrity chefs—the ultimate guide for a stress-free season

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November 2017

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CHRISTOPHER TESTANI

ON THE COVER Photograph by Christopher Testani. Hair: Patty Mocarski; makeup: Joe J. Simon/Giorgio Armani Beauty/Artists by Timothy Priano. Insets, Victor Protasio(3)

Welcome!

The holidays are a time for family, friends, food and fun. In this special issue from the editors of *People,* stars and chefs share genius party ideas and delicious recipes to help you create lasting memories during the season. Whether you're planning a cookie swap, throwing a cocktail party (see Clinton Kelly's Big-Batch Punches, page 62) or cooking a festive feast, we provide all the tools to make your next gathering merry and bright. So get cozy on the couch, sip on some eggnog (see page 9), and be ready to catch the spirit!

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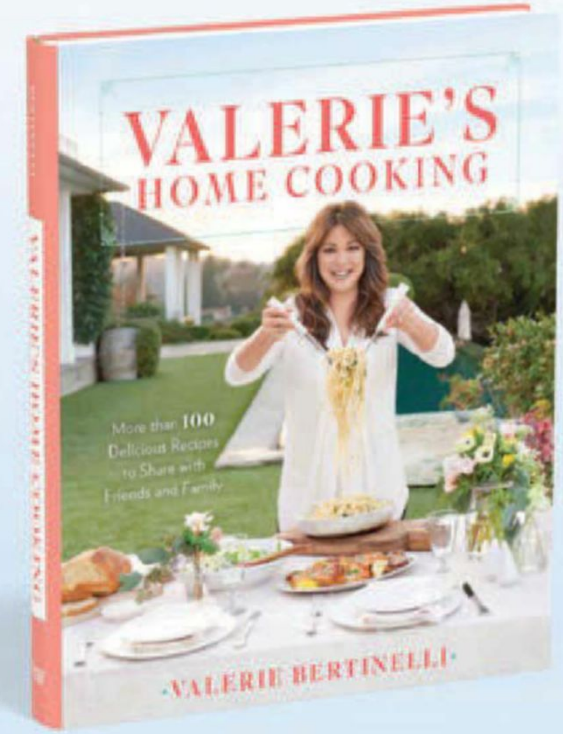
Valerie Bertinelli tells a story with each one of her recipes.


VALERIE'S
HOME COOKING
More than 100 Delicious Recipes to Share with Friends and Family
VALERIE BERTINELLI
VALERIE'S HOME COOKING

Valerie's Home Cooking invites home cooks into Valerie's kitchen to experience her family's favorite comforting classics with an original twist. More than 100 recipes are transformed into crave-worthy new dishes, each one as fresh, fun, and vibrant as Valerie herself.

AVAILABLE WHEREVER BOOKS ARE SOLD

"Valerie may work as an actress but what she is, is a cook...and a damn fine one at that."
—Alton Brown

"Valerie is a 'have-a-bowl-of-spaghetti-and-cannoli' and a lot-of-laughs kind of gal...and it comes out in her words and pictures!"
—Alex Guarnaschelli

"Valerie's wonderful home cooking book makes it look so easy and so much fun!"
—Betty White

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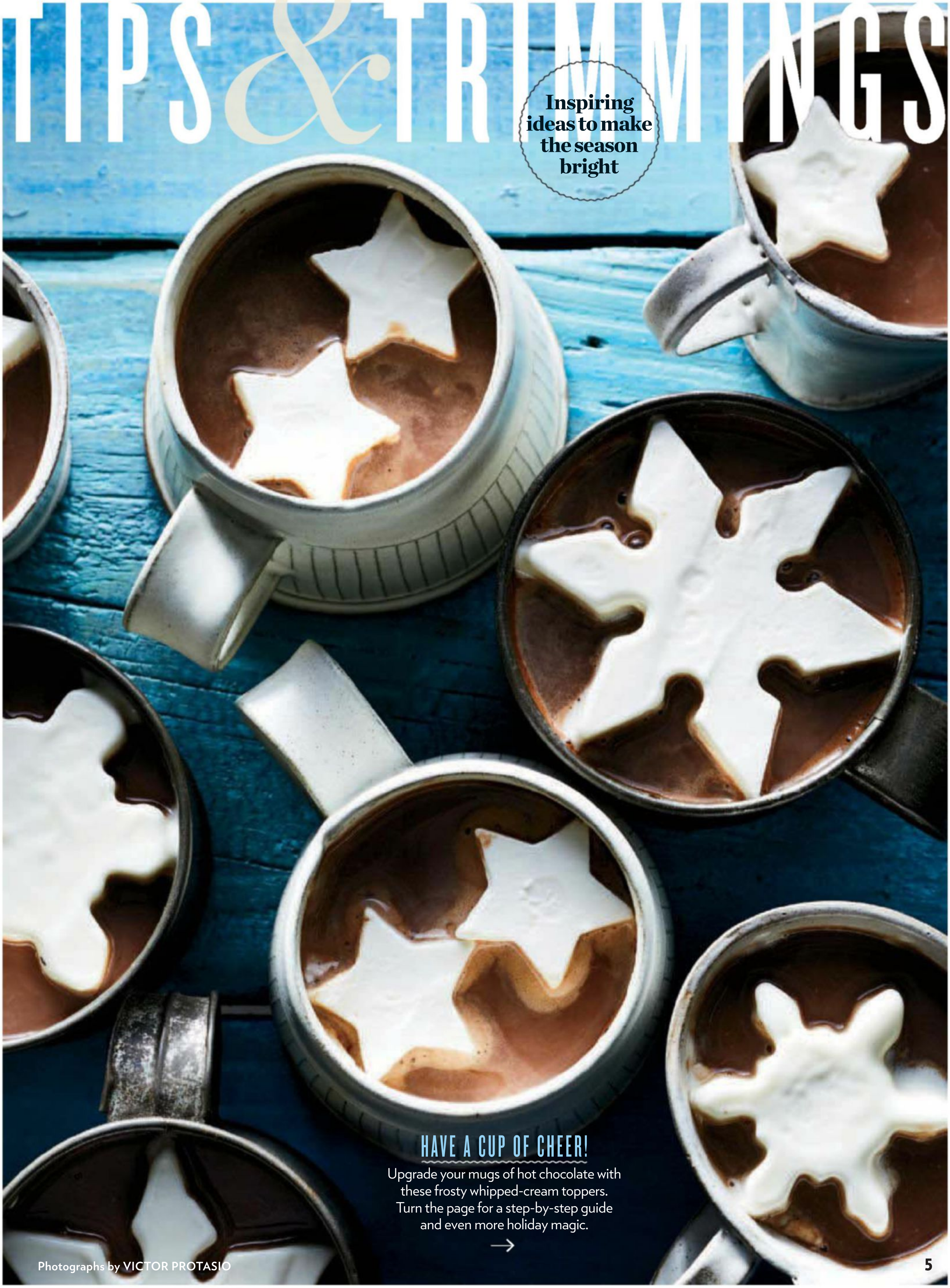
TIPS & TRIMMINGS

Inspiring ideas to make the season bright



HAVE A CUP OF CHEER!

Upgrade your mugs of hot chocolate with these frosty whipped-cream toppers. Turn the page for a step-by-step guide and even more holiday magic.

→

Photographs by VICTOR PROTASIO

FOOD STYLIST: CHELSEA ZIMMER; PROP STYLIST: CLAIRE SPOLLEN

Make Your Own FROZEN-WHIPPED-CREAM TOPPERS

Use different cookie-cutter shapes—snowflakes, stars, initial letters—to personalize your drinks for the occasion.

- **2 cups very cold heavy cream**
- **1 tsp. vanilla extract**
- **¼ cup powdered sugar**
- **½ tbsp. instant nonfat dry-milk powder**

1. Beat cream and vanilla with an electric mixer on low speed until foamy, about 1 minute; increase speed to medium high, and gradually add sugar and milk powder, beating until soft peaks form, about 2 minutes.
2. Immediately transfer whipped cream to a parchment-paper-lined 9x12-inch rimmed baking sheet, and spread into an even layer, filling almost entire pan. Place baking sheet in the freezer until mixture hardens, at least 3 hours or up to overnight.
3. Using 1½-inch holiday cookie cutters, cut out frozen whipped cream shapes. Return cutouts to freezer until ready to serve over hot chocolate, at least 1 hour.
Serves: 6 to 8
Active time: 10 minutes
Total time: 4 hours, 15 minutes

Star Talks

WHO'S THE HARDEST PERSON TO SHOP FOR ON YOUR LIST?

'My husband, Adam [Levine], is the hardest ever because he has everything! I have to get creative'
—BEHATI PRINSLOO

'My 8-year-old son Walker. He's getting somewhat spoiled since me and his mother [Idina Menzel] have divorced-parent guilt'
—TAYE DIGGS

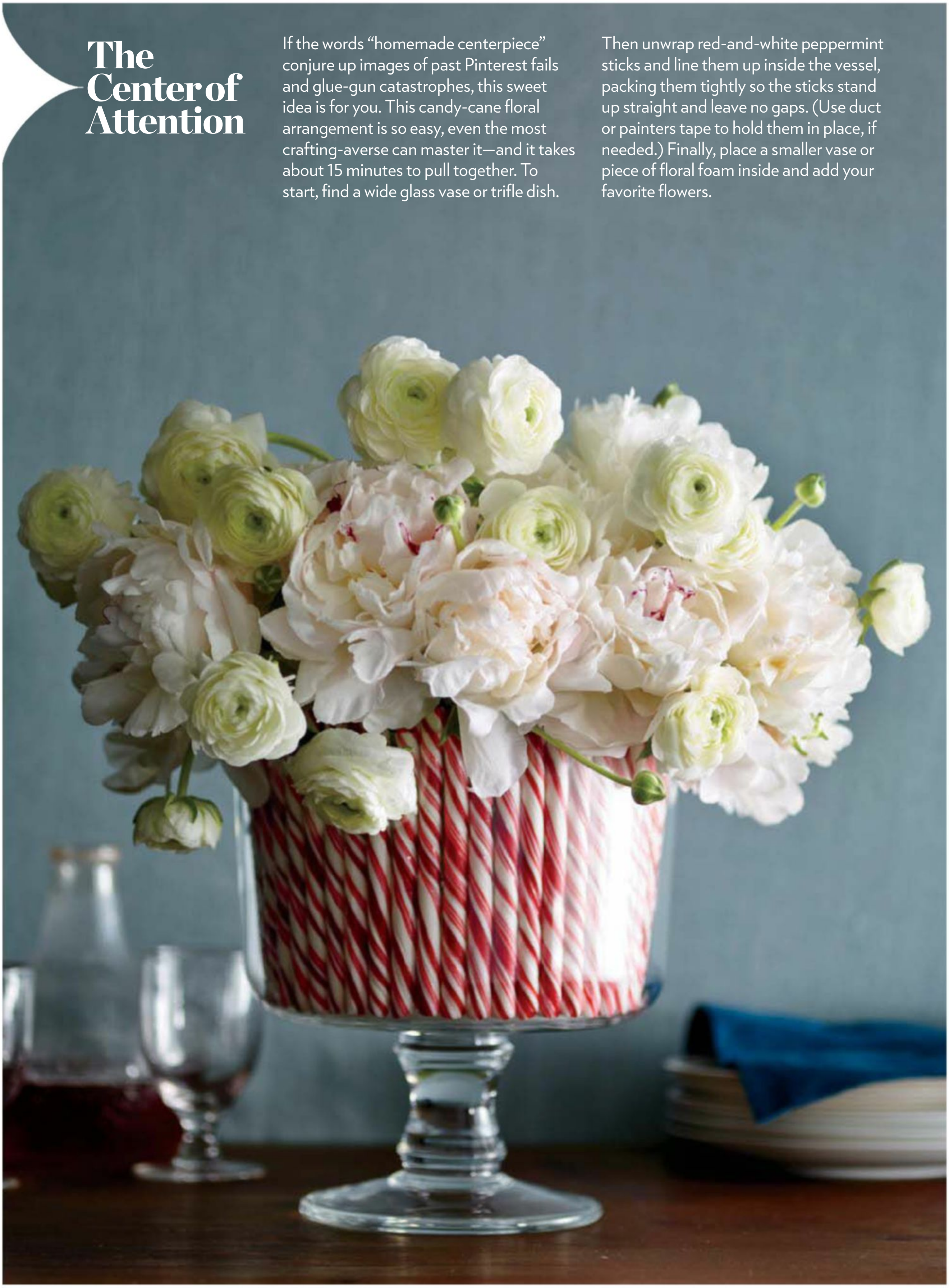
'My daughter Alexis is very difficult. I just got her beautiful brass stools, and now I have to polish them'
—MARTHA STEWART

'I, myself, am the hardest to buy for—for everyone else! No one knows what to get me'
—KRISTEN BELL

'My *Outlander* costar Caitriona Balfe. She's got great taste'
—SAM HEUGHAN

The Center of Attention

If the words “homemade centerpiece” conjure up images of past Pinterest fails and glue-gun catastrophes, this sweet idea is for you. This candy-cane floral arrangement is so easy, even the most crafting-averse can master it—and it takes about 15 minutes to pull together. To start, find a wide glass vase or trifle dish. Then unwrap red-and-white peppermint sticks and line them up inside the vessel, packing them tightly so the sticks stand up straight and leave no gaps. (Use duct or painters tape to hold them in place, if needed.) Finally, place a smaller vase or piece of floral foam inside and add your favorite flowers.



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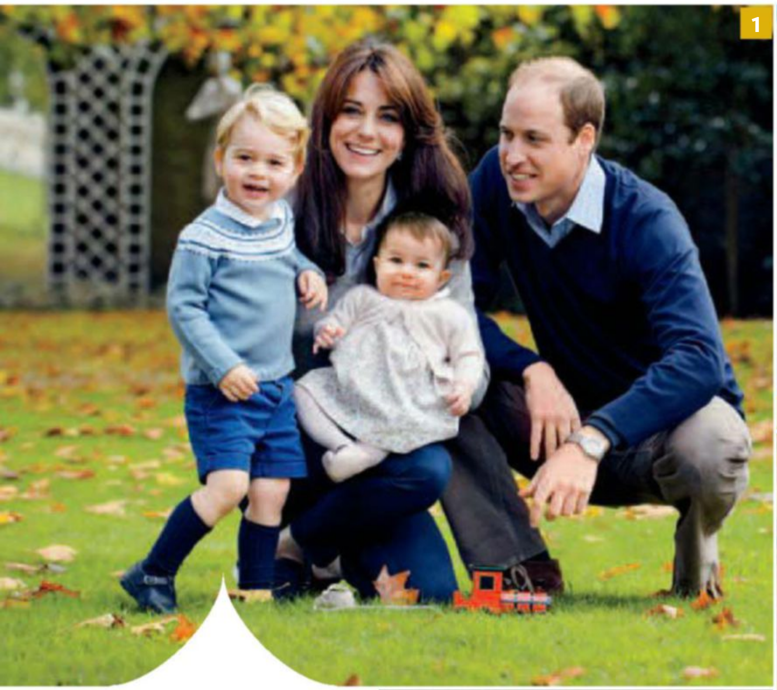
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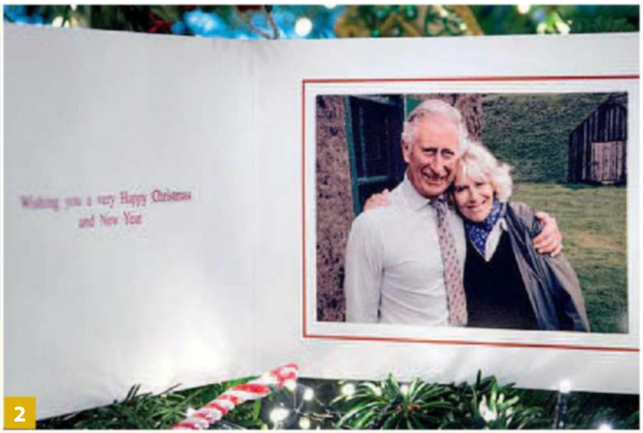
Greetings from the Palace!

SEE THE PHOTOS THE BRITISH ROYAL FAMILY HAVE FEATURED ON THEIR CHRISTMAS CARDS

1. For their first card as a family of four in 2015, Prince William and Princess Kate picked this adorable shot taken at Kensington Palace. **2.** Prince Charles and Camilla Duchess of Cornwall cuddle up for their 2015 card with wishes for a "very Happy Christmas and New Year." **3.** In 1987 Prince Charles and Princess Diana picked a photo taken on their family trip to Majorca. **4.** For their 2016 card William and Kate chose a photo from their visit to Canada—where Prince George and Princess Charlotte were enraptured by balloon animals. **5.** This 1942 card from Princess Elizabeth (not yet the Queen) contains a handwritten note of well-wishes for the holiday season. **6.** Having separated from Diana a few years before, Charles took a playful turn with his 1995 card, which featured William and Harry poking out of massive outdoor vases. —**DIANA PEARL**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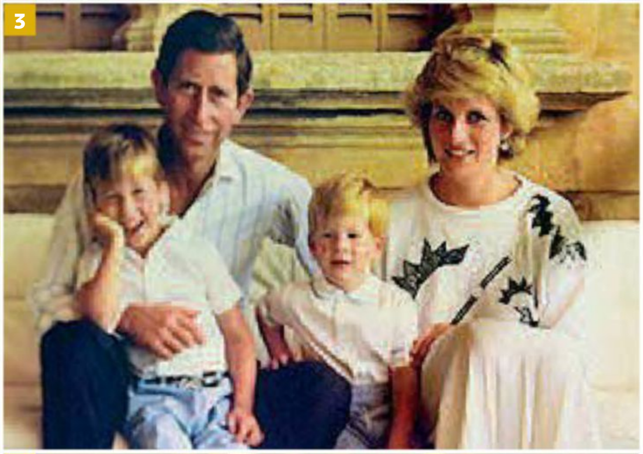
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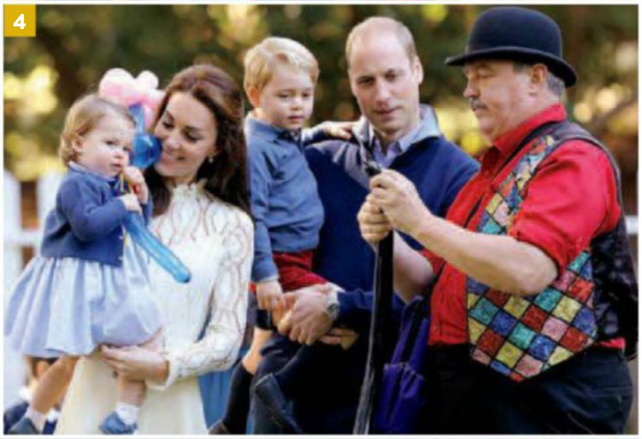
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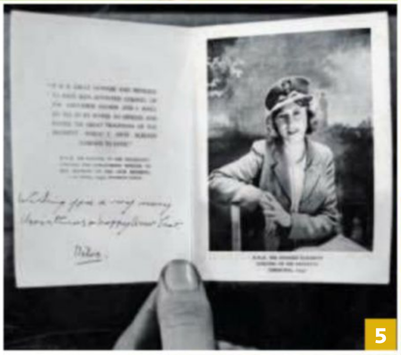
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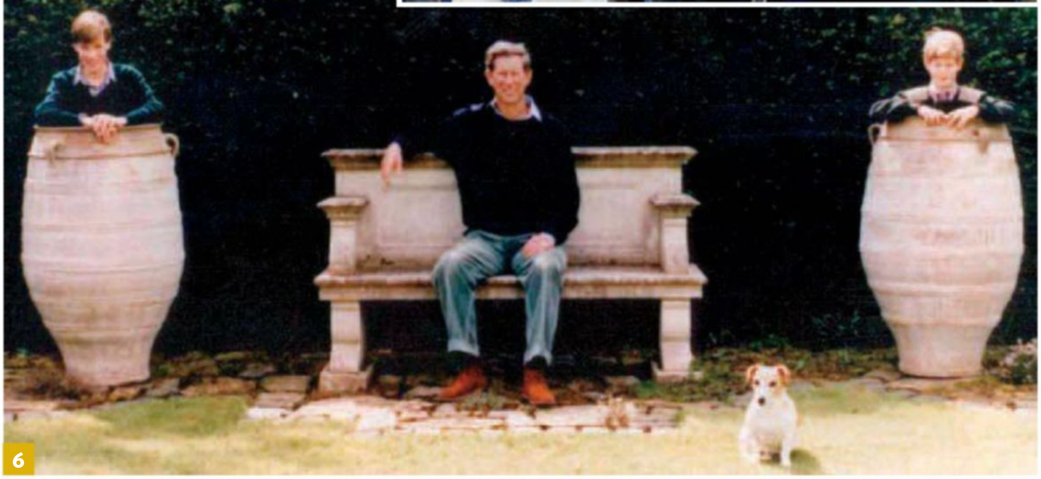
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ERIC EASTMAN(3)

COCKTAILS WITH A TWIST

SIP ON THESE NEW VERSIONS OF WINTER CLASSICS FROM **NICK RANCONE,** CO-OWNER OF REVIVAL AND CORNER TABLE IN MINNEAPOLIS

COLD-BREW EGGNOG

Whisk **⅓ cup sugar** and **6 egg yolks** until slightly thickened; set aside. Combine **2 cups whole milk, vanilla-bean seeds scraped from 1 vanilla bean** and **1 tsp. grated nutmeg** in a saucepan; bring just to a boil over medium heat, stirring often. Remove from heat, and whisk half of hot-milk mixture into egg-sugar mixture. Pour egg-sugar mixture into milk mixture in saucepan over low; cook, whisking constantly, until slightly thickened. Pour into a 4-cup measuring cup, and place in a bowl of ice to cool. Stir in **6 oz. cognac** and **4 oz. cold-brew coffee**; chill about 1 hour. Pour into 4 glasses.

BROWN SUGAR OLD-FASHIONED

Combine **1 cup dark brown sugar** and **½ cup water** in a saucepan over medium heat, stirring until sugar dissolves. Remove from heat, and let cool completely. Combine **1½ tsp. of the brown sugar syrup, 2 oz. bourbon, 1 tsp. hazelnut liqueur** and **1 dash Angostura bitters** in a mixing glass with ice, and stir for 10 seconds. Strain into a lowball glass over ice. Garnish with an **orange peel** poked with **3 whole cloves.**

HOT TEA TODDY

Combine **1 cup light brown sugar** and **1 cup water** in a saucepan over medium heat, stirring until sugar dissolves. Remove from heat, and add **1 cup fresh mint leaves.** Steep 2 hours. Pour through a fine-wire-mesh strainer into a bowl; discard solids. Steep **2 regular-size green tea bags** in **¾ cup very hot water** for 4 minutes. Discard tea bags, and stir in **2 tbsp. (1 oz.) aged rum, dash of Angostura bitters** and **1 tbsp. of the mint syrup.** Garnish with **lemon slice** and **mint.**

—**JESSICA FECTEAU**

Find a Last-Minute Travel Deal

1. Fly South for Less

"Orlando is a hub airport for many low-cost carriers like Frontier, Southwest, Spirit and Allegiant, and the competition tends to drive down prices," says Patrick Surry, chief data scientist at travel-deal app Hopper. Domestic flights average $223 round-trip in November and December.

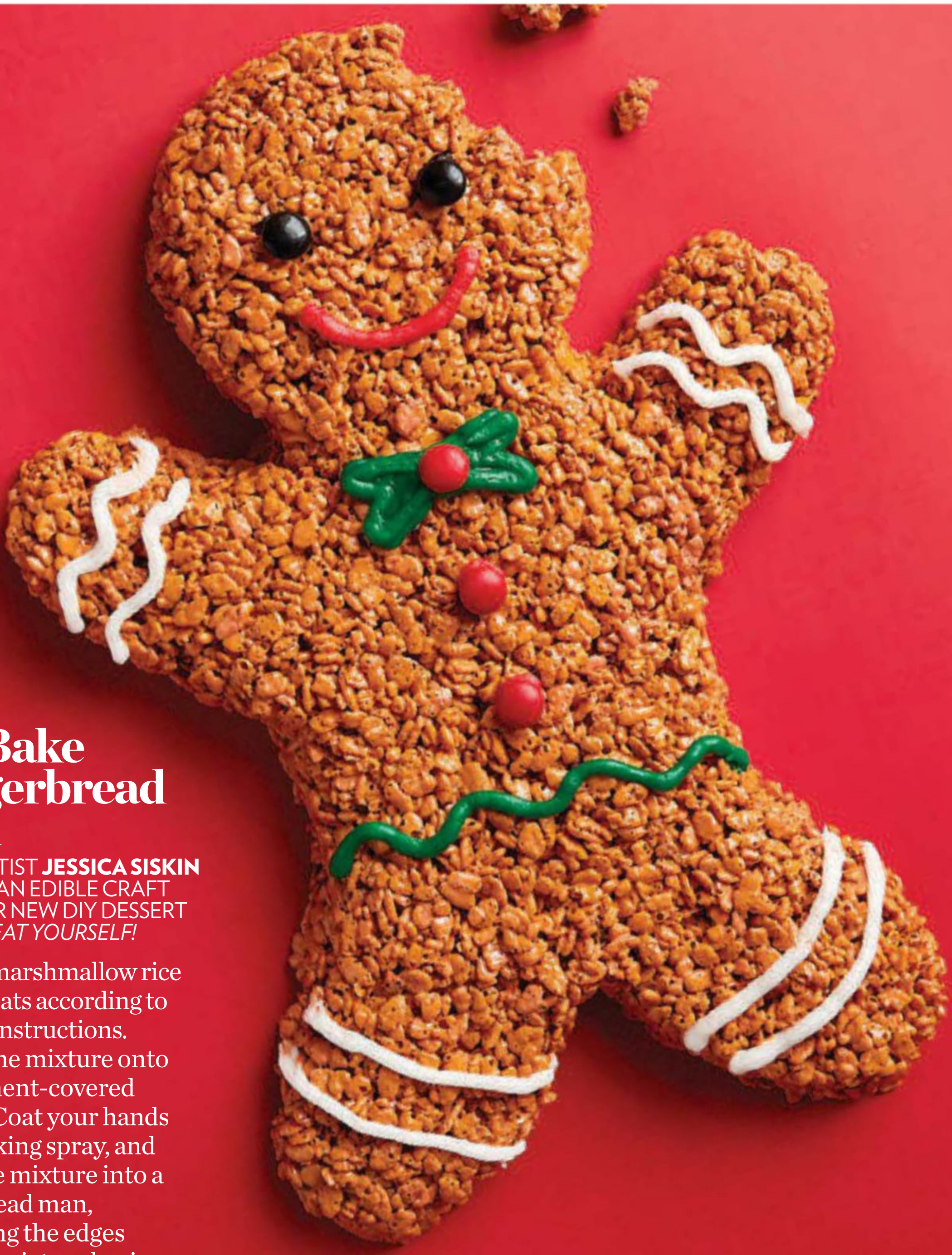
2. Travel Between Holidays

"If you have flexibility, there are amazing flight deals available between Thanksgiving and Christmas, when there is a lull in demand," says Surry. November and early December are also great times to hit Disney, when "the parks should be considerably less busy."

3. Go Against the Flow

"Your best bets for last-minute bargains during the holidays tend to be larger cities and vacation destinations, since most travelers are heading home, away from urban areas," Surry explains. Try New Orleans (average $296 round-trip) or Palm Springs ($401).

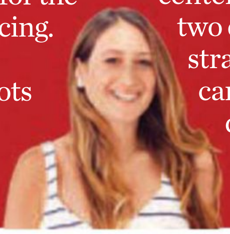
—**MACKENZIE SCHMIDT**

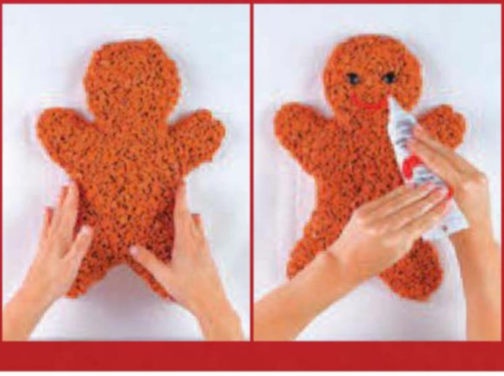


No-Bake Gingerbread Man

FOOD ARTIST **JESSICA SISKIN** CREATES AN EDIBLE CRAFT FROM HER NEW DIY DESSERT BOOK *TREAT YOURSELF!*

1. Make marshmallow rice cereal treats according to package instructions.
2. Pour the mixture onto a parchment-covered surface. Coat your hands with cooking spray, and shape the mixture into a gingerbread man, smoothing the edges until the mixture begins to firm up. (You can also download a handy template on workman.com/misterkrisp.)
3. Pipe two dots for the eyes with black icing. Press two black candies on the dots to form eyes.
4. Using red, green and white icing, pipe a smile, bow tie, belt and sleeves (as shown). Using red icing, pipe one dot in the center of the bow tie and two dots below in a straight line. Press red candies on each icing dot to make buttons. —**MICHELLE WARD TRAINOR**





(GINGERBREAD) EVI ABELER(4); (MAKE YOUR HOME SMELL FABULOUS) CLOCKWISE FROM BOTTOM RIGHT: DIANA TALIUN/ISTOCKPHOTO/GETTY IMAGES; SALLY WILLIAMS/GETTY IMAGES; BHASKAR DUTTA/GETTY IMAGES; TOLTEK/ISTOCKPHOTO/GETTY IMAGES; ALINA SOLOVYOVA-VINCENT/GETTY IMAGES; SCIENCE PHOTO LIBRARY/GETTY IMAGES; PICTUREPARTNERS/ISTOCKPHOTO/GETTY IMAGES; IMAGE SOURCE/ALAMY; BHASKAR DUTTA/GETTY IMAGES; DIZOLATOR/ISTOCKPHOTO/GETTY IMAGES; THE GREAT CHRISTMAS LIGHT FIGHT/ABC; (ELF ON A SHELF) INSETS: CLOCKWISE FROM TOP LEFT: ROY ROCHLIN/GETTY IMAGES; TASIA WELLS/GETTY IMAGES; MOVI INC./SPLASH NEWS; JB LACROIX/GETTY IMAGES; JON KOPALOFF/FILMMAGIC; JOHN SCIULLI/GETTY IMAGES

CELEBRITY ELF-ON-A-SHELF SCENES

GET INSPIRED BY THE STARS' CREATIVE AND CRAFTY HIDE-AND-SEEK IDEAS

'M BACK
I MISSED YOU
TIS THE SEASON

Alyssa Milano
The actress's kids were greeted by this mischievous duo and a bunch of *Minions* on bananas.

Sarah Michelle Gellar
"You just need to snuggle with the person you love in matching #mermaidtailblankets," she wrote.

Vanessa Lachey
The *Dancing with the Stars* competitor placed her festive friend inside a large chandelier.

Kourtney Kardashian
The mom of three put a spirited surprise atop the family pool table.

Busy Philipps
"The elves snuck into our kitchen last night and made snow angels!" the actress posted.

Mario Lopez
"Remembering to move [him] every night has become a form of torture," joked the *Extra* cohost.
—**MEGAN STEIN**

Make Your Home Smell Fabulous!

"Great design should cover all the senses," says Taniya Nayak, host of ABC's *The Great Christmas Light Fight*. To add an aromatic boost to her home, she simmers a pot of spices on the stove—drawing on classic scents and ones inspired by her Indian roots. To make a simmer pot: Boil water in a saucepan, and then add ingredients. Reduce to low heat and let simmer, adding more water as needed. —**MACKENZIE SCHMIDT**

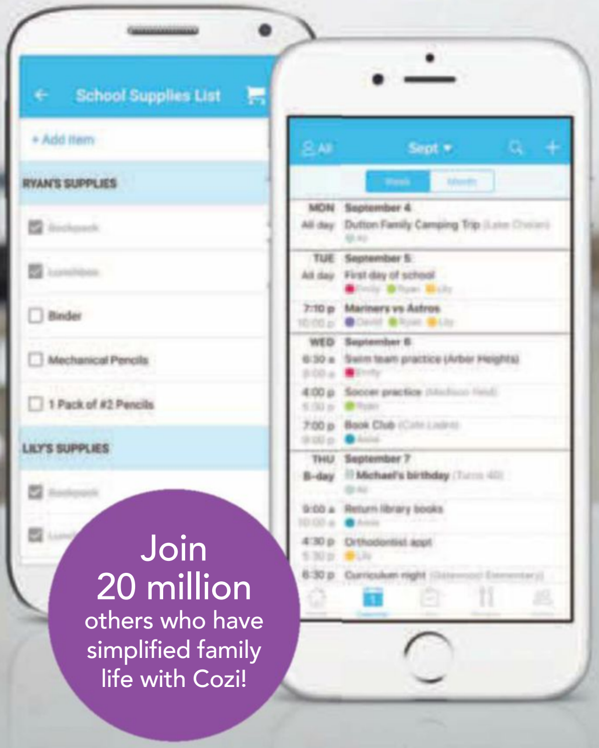
COZY WINTER
pine branch + orange peel + fennel seeds + cinnamon sticks

SPA RETREAT
eucalyptus sprigs + fresh mint + chamomile tea leaves

CHAI TEA
crushed cardamom pods + cinnamon sticks + sliced ginger + cloves

cozi Family Organizer

One simple app that calms the chaos of back to school.



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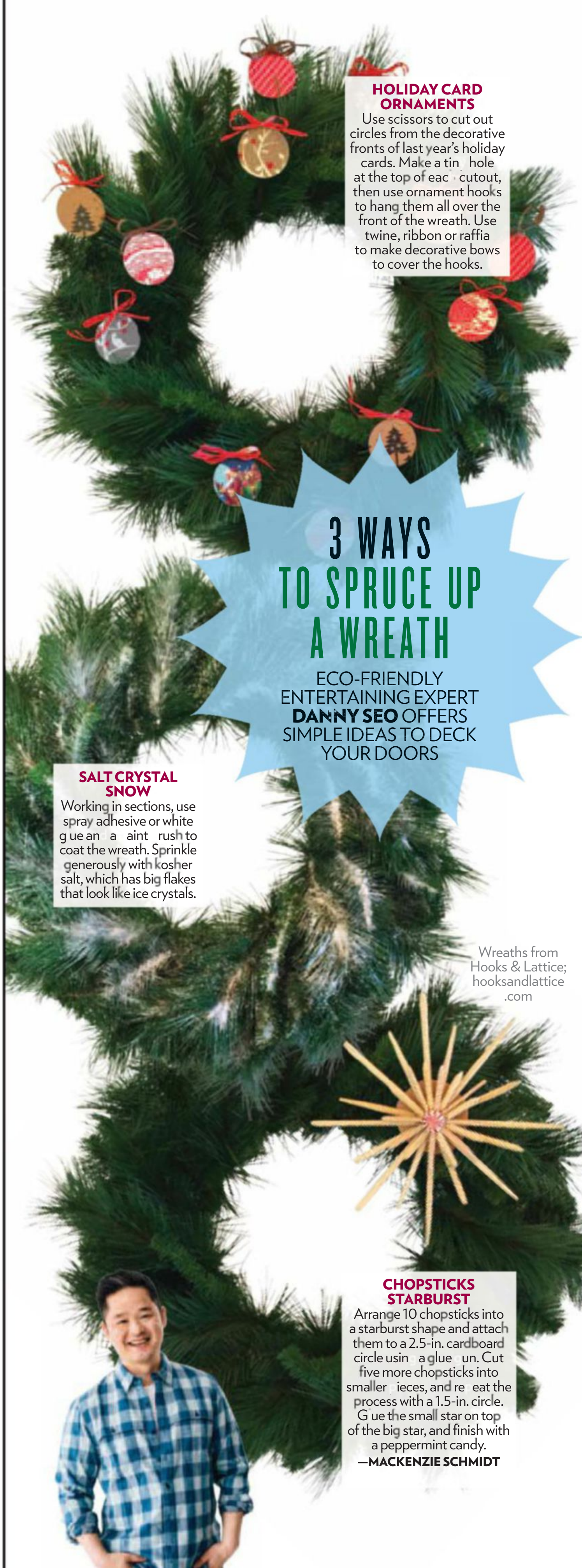


3 WAYS TO SPRUCE UP A WREATH

ECO-FRIENDLY ENTERTAINING EXPERT **DANNY SEO** OFFERS SIMPLE IDEAS TO DECK YOUR DOORS

HOLIDAY CARD ORNAMENTS

Use scissors to cut out circles from the decorative fronts of last year's holiday cards. Make a tiny hole at the top of each cutout, then use ornament hooks to hang them all over the front of the wreath. Use twine, ribbon or raffia to make decorative bows to cover the hooks.

SALT CRYSTAL SNOW

Working in sections, use spray adhesive or white glue and a paint brush to coat the wreath. Sprinkle generously with kosher salt, which has big flakes that look like ice crystals.

CHOPSTICKS STARBURST

Arrange 10 chopsticks into a starburst shape and attach them to a 2.5-in. cardboard circle using a glue gun. Cut five more chopsticks into smaller pieces, and repeat the process with a 1.5-in. circle. Glue the small star on top of the big star, and finish with a peppermint candy.

—MACKENZIE SCHMIDT

Wreaths from Hooks & Lattice; hooksandlattice.com

Stars Sing for the Season!

GWEN STEFANI
On *You Make It Feel Like Christmas*, Stefani covers classics and debuts six new tracks—including "You Make It Feel Like Christmas" with beau Blake Shelton.

FANTASIA
Christmas After Midnight

FANTASIA
The R&B singer mixes rock, soul, funk, jazz and blues on *Christmas After Midnight*, a collection of her 12 favorite holiday tunes.

HANSON
Finally It's Christmas

HANSON
The brothers' second holiday album, *Finally It's Christmas*, features a rock and roll spin on the standards and four new songs.

ELVIS
CHRISTMAS
ROYAL PHILHARMONIC ORCHESTRA

ELVIS PRESLEY
The singer's estate put together *Elvis Christmas*, a mix of his iconic vocals with music from the Royal Philharmonic Orchestra.

SIA
The always-original singer released her first seasonal album, *Everyday Is Christmas,* with a tracklist of 10 new songs.

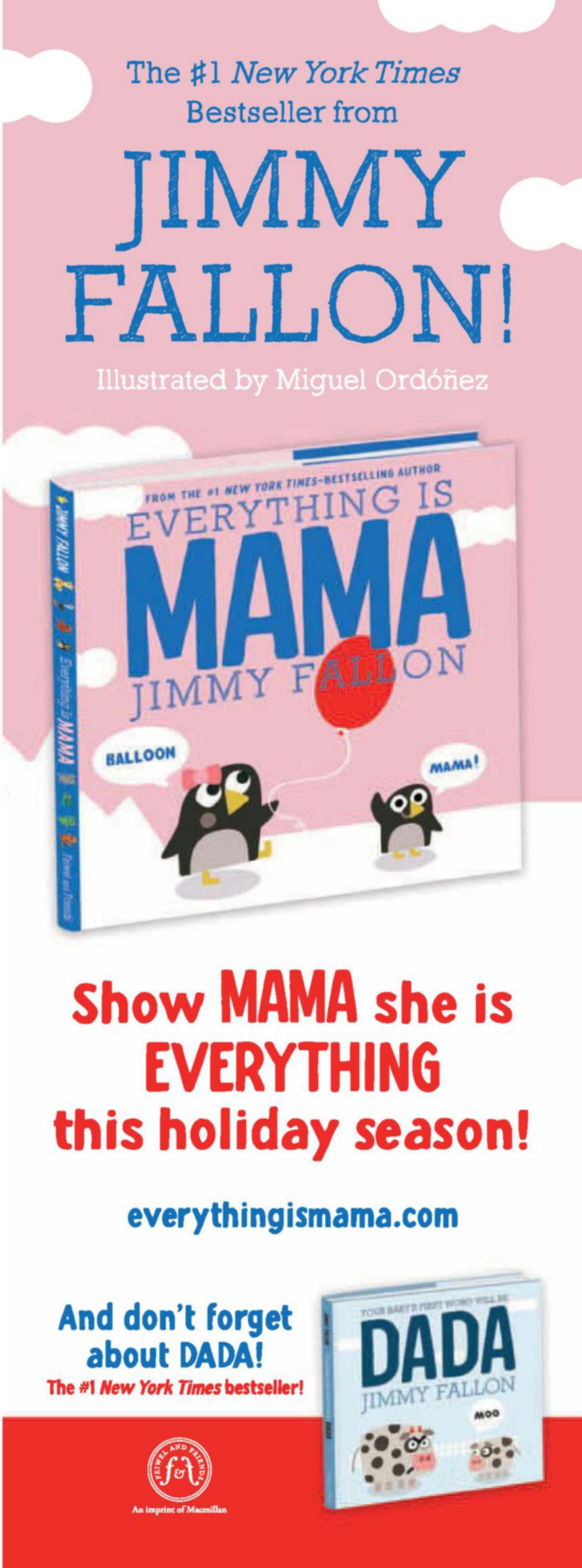
LINDSEY STIRLING
WARMER IN THE WINTER

LINDSEY STIRLING
On *Warmer in the Winter,* the electronic violinist puts bow to string with a full orchestra backing her on the holiday hits.

98 DEGREES
For *Let It Snow,* their first album in four years, the boy-band quartet picked out their favorite Christmas tunes to sing together.

—**JULIE MAZZIOTTA**

(WREATHS) HOOKS & LATTICE(3); (SEO) JONAS JUNGBLUT; (STEFANI) JAMIE NELSON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BALLOON
MAMA!
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DADA
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MOO

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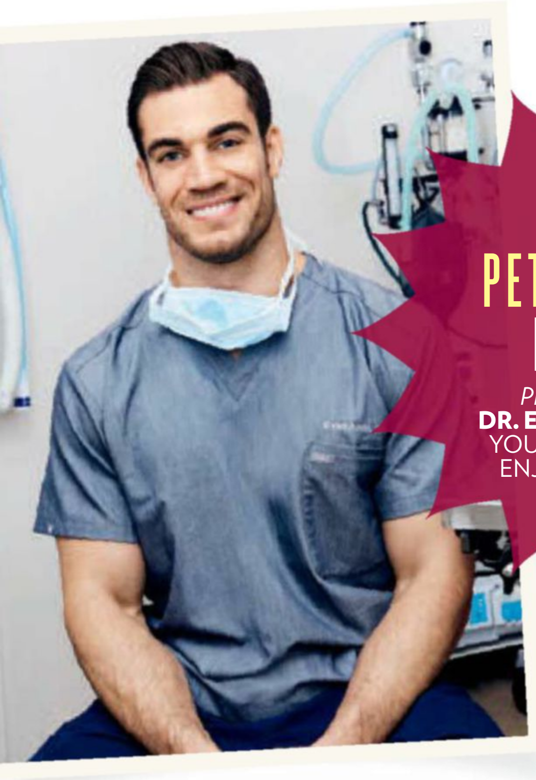


HAVE A PET-FRIENDLY HOLIDAY

PEOPLE PET VET **DR. EVAN ANTIN** HELPS YOUR FURRY FRIENDS ENJOY THE SEASON

’Tis the season for emergency vet visits. During the hustle and bustle, it can be easy for pets to get into trouble or sneak a dangerous snack. Keep them safe by following these tips.

Don’t Let Fido Feast with You

To keep your dog from ingesting harmful foods (like chocolate and nuts), let him hang out in a separate room during big meals or parties, especially since guests may not know your pet-feeding policies. If your pet consumes something he shouldn’t, contact poison control or your vet for advice.

Mind Your Tree Trimmings

Decorations can cause GI obstructions if they are consumed. Keep out of reach.

Pets Are Not Presents

You are responsible for an animal, even after the thrill of the holidays fades away. Do not give a pet as a gift unless the entire family has researched and agreed on the choice.

De-Ice with Care

Protect your pup’s paws from injury by using a pet-friendly product (like Safe Paw Ice Melter) when de-icing sidewalks and driveways. –**KELLI BENDER**

Purr-fect Presents

PET GIFTS $15 AND UNDER

↑

Critter Hammock
Give your pet a soft spot to lounge after a long, tiring day of being cute. $8; petsmart.com

Digger Cat Toy
Stop your kitty from scarfing down his food with this engaging puzzle. $15; amazon.com

↓

←

Flower Crown Dog Toy
Prepare your pooch for holiday photos with a crown that doubles as a chew toy. $10; barkshop.com

CLOCKWISE FROM TOP LEFT: HUSSEIN KATZ; JEFFREY COOLIDGE/GETTY IMAGES; AMAZON(2); BARKBOX

America's Most Festive Streets

THESE SPIRITED HOMEOWNERS ARE KNOWN FOR MAKING THEIR NEIGHBORHOODS MERRY AND *VERY* BRIGHT

1

Brooklyn's Dyker Heights neighborhood welcomes over 100,000 visitors per year!

2

3

4

5

1. Dyker Heights
Brooklyn
Explore this over-the-top collection of giant nutcrackers, inflatable snowmen and lights galore through a guided tour or for free by foot.

2. Peacock Lane
Portland, Ore.
Visitors to this decades-old city attraction can sip free hot cocoa or cider while enjoying the elaborately lit scenery.

3. Christmas on Comstock
Gilbert, Ariz.
Once the winner of ABC's *The Great Christmas Light Fight* competition, the 13 adjacent homes in this neighborhood feature more than 110,000 lights combined.

4. Candy Cane Lane
Los Angeles
The jolly decorators in this California subdivision have been decking out their houses since 1952. Santa and his elves have also been known to make surprise appearances throughout the season.

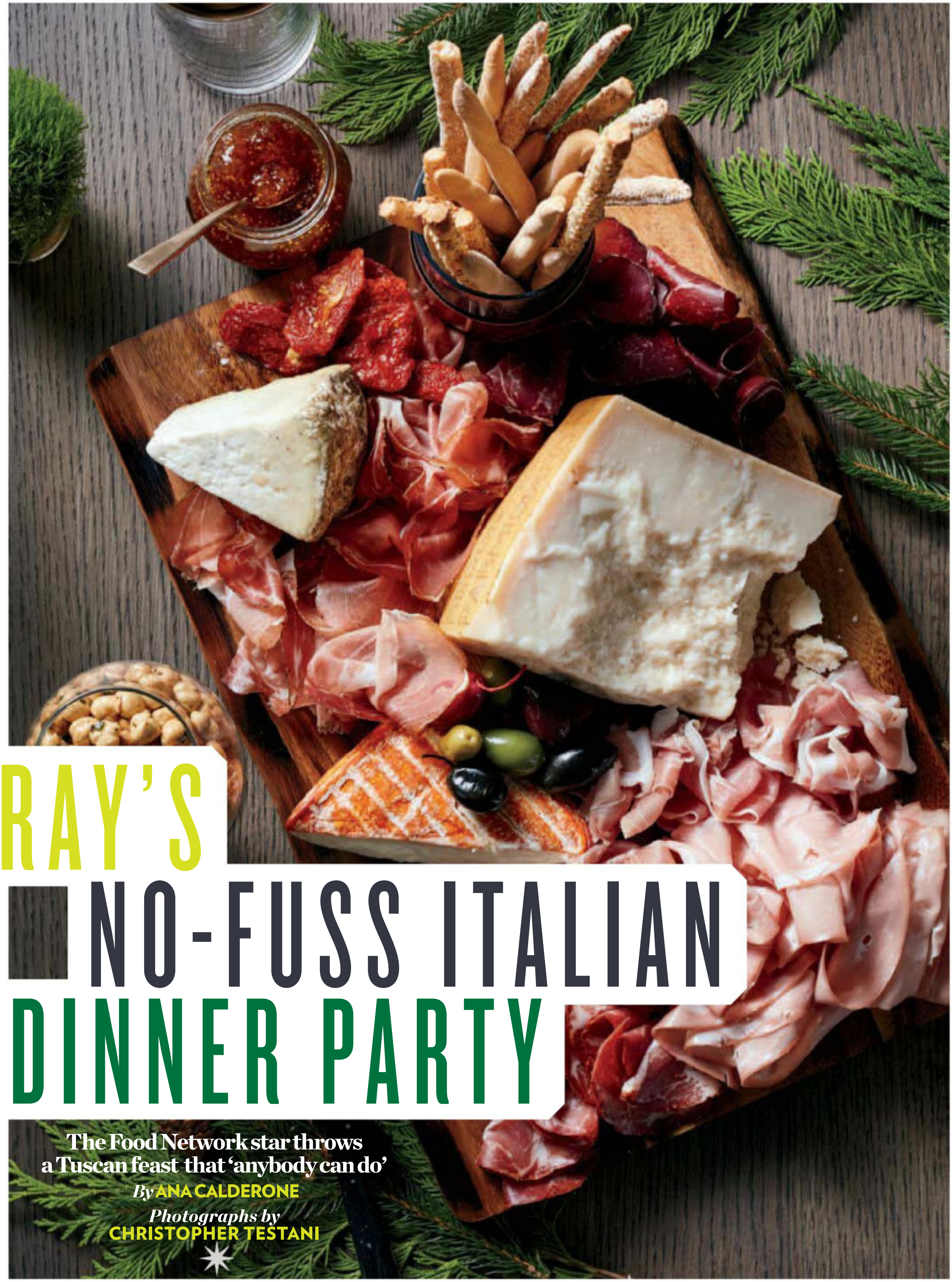
5. 34th Street
Baltimore
A true miracle on 34th Street, this 70-year tradition boasts both classic and one-of-a-kind details, like a Christmas tree made of hubcaps.

—**MEGAN STEIN**

CLOCKWISE FROM TOP: RICHARD LEVINE/GETTY IMAGES; COURTESY ABC; ALAMY(2); WIKIMEDIA COMMONS

"I like being with a small group of people during the holidays," says Ray (with her husband, John Cusimano, in New York City). "I'd rather have many intimate gatherings instead of one big party."

RACHAEL



RAY'S NO-FUSS ITALIAN DINNER PARTY

The Food Network star throws a Tuscan feast that 'anybody can do'

By **ANA CALDERONE**

Photographs by
CHRISTOPHER TESTANI

RACHAEL & JOHN'S MENU

CRANBERRY LAMBRUSCO COCKTAIL

ANTIPASTO PLATTER

PUMPKIN SOUP WITH BROWN BUTTER & SAGE

ROASTED CAULIFLOWER & BROCCOLI

GREEN BEANS WITH SHALLOTS

SAUTEED GREENS WITH GARLIC

WINE-BRINED TURKEY & GRAVY

GARLIC MASHED POTATOES

OLIVE OIL CAKE WITH WARM LEMON CURD, ROASTED PEARS & MINT

Maybe Rachael Ray is such a pro at hosting because she does it so often. "We use the holiday break to run kind of like an inn—a Holiday Inn," jokes the culinary star, who spends the season with her husband, John Cusimano, at their Lake Luzerne, N.Y., cabin in the woods. "We invite people we don't get to see a lot throughout the year, and we cook, do laundry and rotate the guests so we can try to get everybody in."

Their intimate gatherings always involve a fire, music from one of Cusimano's "massive playlists" (he's the frontman of the indie rock band the Cringe) and a comforting dinner menu. "I'm not looking to impress anybody. That's not who I am," says the talk show host, 49, who also runs her magazine *Rachael Ray Every Day* and designs her own furniture line. "If I have the time, I make something a little more complicated. If I don't have time, I make something less complicated. But everything I do, I do with my heart."

The secret to staying calm during the

John Cusimano's CRANBERRY LAMBRUSCO COCKTAIL

"Rachael clearly takes charge in the kitchen, and I take charge in the bar area," says Cusimano.

2	**clementines, sliced**
5	**whole allspice berries**
1	**cinnamon stick**
1	**cup (8 oz.) brandy**
½	**cup fresh cranberries, plus more for garnish**
¼	**cup granulated sugar**
1	**(750-ml.) bottle Lambrusco (sparkling red wine)**
Rosemary sprigs	

1. Stir together clementines, allspice berries, cinnamon, brandy, cranberries, and sugar in a saucepan over low, and bring to a simmer. Cook, stirring occasionally, until sugar is dissolved, about 10 minutes. Set aside to cool to room temperature. Pour mixture through a wire-mesh strainer into a container, discarding solids. Cover and chill until cold, about 2 hours.

2. To make 1 drink, pour about 1 ounce of the brandy mixture into an ice-filled wine goblet. Top with about 5 ounces Lambrusco, and garnish with a few fresh cranberries and a sprig of rosemary.

Makes: 6

Active time: 15 minutes

Total time: 25 minutes, plus chilling

(RAY) HAIR: PATTY MOCARSKI; MAKEUP: JOE J. SIMON/GIORGIO ARMANI BEAUTY/ARTISTS BY TIMOTHY PRIANO; (GUESTS) HAIR & MAKEUP: MARY GUTHRIE/ARTISTS BY TIMOTHY PRIANO; FOOD STYLIST: BARRETT WASHBURNE

hectic time, says Ray, is to stick to the basics. “Make things that you understand, and that you can see yourself making. Don’t make stuff that’s completely foreign to you.”

Having a great sous-chef by your side doesn’t hurt either. “I do whatever Rachael needs me to do to help get dinner on the table as quickly as possible, because we’re all hungry all the time!” says Cusimano, 50. “All Rachael wants is to go to bed knowing that everyone who came to dinner couldn’t have had a better night and is stuffed beyond belief.”

The couple’s go-to cuisine is Tuscan-inspired (Ray and Cusimano were married in the Italian countryside in 2005 and return every year for an anniversary party with 100 of their closest friends) because it’s about “keeping it simple and letting the food shine on its own,” she says.

Where the Food Network star does go all out, though, is on the decorations. “I do up a lot of Christmas trees,” she says. “I put them up early, and the house is done.” This way, says Ray, when the guests arrive, she can concentrate on enjoying herself.

“I think where people get fouled up is if they take it so seriously and they get too uptight to have a good time,” she says. “Food is supposed to make you happy and bring you together with each other, especially during the holidays.”

antipasto platter

“Arrange an assortment of salami and soft to hard cheeses in between other elements like artichoke hearts, sun-dried tomatoes and olives,” says Ray. “Serve with honey or fig jam and roasted hazelnuts or walnuts at the edges of the board.”

‘Lay fresh pine on the table so the house has the aroma’
–Rachael Ray

PUMPKIN SOUP WITH BROWN BUTTER & SAGE

3	**tbsp. extra-virgin olive oil**
4 to 5	**lbs. pie pumpkin or butternut squash, peeled, seeded and cut into bite-size pieces**
1	**large yellow onion, chopped**
2	**tsp. kosher salt**
½	**tsp. white pepper**
¼	**tsp. freshly grated whole nutmeg**
1½	**cups dry white wine**
1	**qt. vegetable stock**
6	**tbsp. unsalted butter**
18 to 20	**fresh sage leaves**
½	**cup roasted shelled pumpkin seeds**

1. Heat a large soup pot or Dutch oven over medium high; add olive oil, and give pot 3 turns until oil coats bottom. Add pumpkin, onion, salt, white pepper and nutmeg. Partially cover, and cook, stirring occasionally, until softened, about 15 minutes. Add wine, and cook, allowing wine to absorb into pumpkin, 8 to 10 minutes.
2. Stir in stock, and bring to a boil. Reduce heat to low, and process mixture until smooth using an immersion blender. (Or use a food processor or blender. If using a blender, remove center piece of blender lid to allow steam to escape; secure lid on blender, and place a clean towel over opening in lid.) Keep warm over low heat, adding more stock or water if soup gets too thick. Adjust salt and pepper to taste.
3. Heat butter in a medium skillet over medium. When butter begins to foam, add sage leaves, and cook, stirring often, until leaves crisp and butter begins to brown. Using a fork, transfer sage to a paper towel to drain. Continue to cook butter until medium brown and nutty; stir into soup. Serve soup topped with crispy sage and pumpkin seeds.
Serves: 6 to 8 **Active time:** 30 minutes
Total time: 50 minutes

ROASTED CAULIFOWER & BROCCOLI

6	**cups cauliflower florets (from 2 heads cauliflower)**
6	**cups broccoli florets (from 2 heads broccoli)**
6	**tbsp. olive oil**
6	**garlic cloves, grated or minced**
1	**tsp. kosher salt**
½	**tsp. black pepper**
¼	**tsp. crushed red pepper**

1. Place a large rimmed baking sheet (or use 2 small) in oven. Preheat oven to 400°. (Do not remove baking sheet while oven preheats.)
2. Remove baking sheet. Place all florets on hot baking sheet, making sure not to crowd them. Drizzle with olive oil; sprinkle with garlic, salt, black pepper and red pepper. Toss to combine, and spread in a single layer.
3. Roast in oven until golden brown and tender, 20 to 30 minutes.
Serves: 6 to 8 **Active time:** 15 minutes
Total time: 35 minutes

SAUTEED GREENS WITH GARLIC

6	**tbsp. olive oil**
6	**garlic cloves, grated or minced**
2	**lbs. fresh spinach or Swiss chard, stems removed, leaves cleaned and sliced**
½	**tsp. kosher salt**
¼	**tsp. black pepper**

Juice of 2 lemons

Heat oil in a large skillet over medium. Add garlic, and cook, stirring often, until fragrant, about 30 seconds. Add spinach to skillet in batches, turning leaves in warm oil until wilted, 2 to 3 minutes. Repeat process until all of spinach is incorporated. Stir in salt and pepper; sprinkle with lemon juice.
Serves: 6 to 8 **Active time:** 10 minutes
Total time: 10 minutes

GREEN BEANS WITH SHALLOTS

2	**lbs. fresh green beans, trimmed**
6	**tbsp. unsalted butter**
4	**shallots, chopped**
1	**cup chicken stock**
1	**tsp. kosher salt**
½	**tsp. black pepper**

1. Place a large pot of salted water over high, and bring water to a boil. Add green beans, and cook

Gather Round The Highline Dining Set (below) is part of Ray's new furniture line, the Rachael Ray Home Collection, available in stores nationwide.

3 minutes. Transfer green beans to a bowl of ice water to stop the cooking process; drain beans, and pat dry with a paper towel.

2. Melt butter in a large skillet over medium. Add shallots, and cook, stirring often, until translucent and slightly browned, about 5 minutes. Add chicken stock, and bring to a simmer. Stir in green beans, and toss to coat with shallot mixture. Cook until warmed through, 2 to 3 minutes. Toss in salt and pepper.

Serves: 6 to 8 **Active time:** 15 minutes
Total time: 15 minutes

WINE-BRINED TURKEY & GRAVY

1	(12- to 14-lb.) fresh whole turkey
1	(750-ml.) bottle dry white wine
2	qts. water
1	cup packed light brown sugar
1	large garlic head, ends cut off
1	yellow onion, quartered
1	lemon, sliced into rounds
10	black peppercorns
	Herb bundle made of a small handful each of fresh flat-leaf parsley, sage, thyme, and rosemary
1	cup, plus 1 tsp. kosher salt, divided
5	bay leaves, divided
3	yellow onions, roughly chopped
3	celery stalks with leaves, roughly chopped
2	carrots, roughly chopped
2	parsnips, roughly chopped
¼	cup extra-virgin olive oil, divided
¼	cup chopped fresh herbs (sage, rosemary and thyme)
2	tsp. freshly cracked black pepper, divided
6	cups chicken or turkey stock
4	tbsp. unsalted butter
4	tbsp. all-purpose flour
	Few dashes of Worcestershire sauce

1. Remove neck and giblets, and set aside. Using kitchen shears, cut turkey along both sides of backbone removing the backbone from the turkey. Reserve the neck, giblets and backbone for gravy. Flip bird over, and press down on breastbone until cracked; continue to press until flattened.

2. Bring wine to a boil in a stockpot over medium; cook 5 minutes, and let cool. Add water, sugar, garlic, onion quarters, lemon, peppercorns, herb bundle, 1 cup salt and 4 bay leaves, and stir to combine. Increase heat to medium high; bring mixture to a boil, and cook down 10 minutes. Remove from heat, and let cool completely. Transfer brine to a large brine bag or 5-gallon

Rachael's Hosting Tips

1. Ask For Help: "People always ask, 'What do you want me to bring?'" says Ray. "You say, 'Oh, nothing.' That's stupid; just be honest. Tell them."

2. Keep the Table Simple: "I'm very basic. I don't like a lot of junk on the table, because people don't want it there," she says. "They can't see each other, and all they really want is the food."

3. Find Your Peace: "The holidays are about giving, but you can't give to other people unless you start with yourself. Pour a glass of wine, make a playlist. Do whatever you need to do to chill out."

food-safe bucket. Add turkey to brine; seal bag or cover, and refrigerate 1 to 2 days. Remove turkey from brine; discard brining mixture. Pat turkey dry with paper towels, and place, uncovered, in the refrigerator overnight to dry out skin.

3. Place an oven rack in center of oven, and preheat to 425°. Remove turkey from refrigerator.

4. Spread half the roughly chopped vegetables in bottom of a large rimmed baking sheet lined with aluminum foil; set a wire rack over vegetables. Place flattened turkey, breast side up, on rack, and rub skin with 2 tablespoons oil. Sprinkle with chopped herbs and 1 teaspoon pepper; tuck wingtips back and under breast. Roast in preheated oven until a meat thermometer inserted in thickest portion of thigh registers 165°, about 90 minutes, tenting turkey with foil halfway through if skin is getting too dark. Remove turkey from oven, and let rest 15 to 20 minutes before carving.

5. Heat remaining 2 tablespoons oil in a saucepan over medium-high. Add reserved turkey parts, and season with ½ teaspoon pepper and remaining 1 teaspoon salt. Cook until browned on all sides, 5 to 7 minutes. Add remaining half of chopped vegetables and bay leaf. Add stock, and bring to a simmer, and cook, keeping a low rolling boil, 45 minutes; skim off fat. Pour mixture through a wire-mesh stainer into a bowl; discard solids.

6. Melt butter in deep skillet over medium-high heat; whisk in flour when butter foams. Add strained stock mixture, Worcestershire, and remaining ½ teaspoon black pepper, and cook, keeping a low simmer, until thickened, 15 to 20 minutes. If desired, stir pan drippings into gravy.

Serves: 8 to 10
Active time: 45 minutes
Total time: 2 hours, plus brining time

> ‘Food has never been a place of stress for me’
> –*Rachael Ray*

GARLIC MASHED POTATOES

8 large russet potatoes (about 4½ lbs.), peeled and cut into 2-in. cubes
8 garlic cloves, crushed and skins removed
1 tbsp., plus 1½ tsp. kosher salt, divided
2 cups warm half-and-half
¼ cup unsalted butter
½ tsp. white pepper
⅛ tsp. freshly grated whole nutmeg

1. Place potatoes and garlic in a large pot; cover with water, and bring to a boil. Add 1 tablespoon salt, and cook until potatoes are fork-tender, about 15 minutes. Drain potatoes and garlic.

2. Use a potato masher to mash potatoes and garlic, or place a food mill on top of the warm pot you cooked the potatoes in. Mill potatoes and garlic back into pot. Stir in half-and-half, butter, white pepper, nutmeg, and remaining 1½ teaspoons salt until smooth.

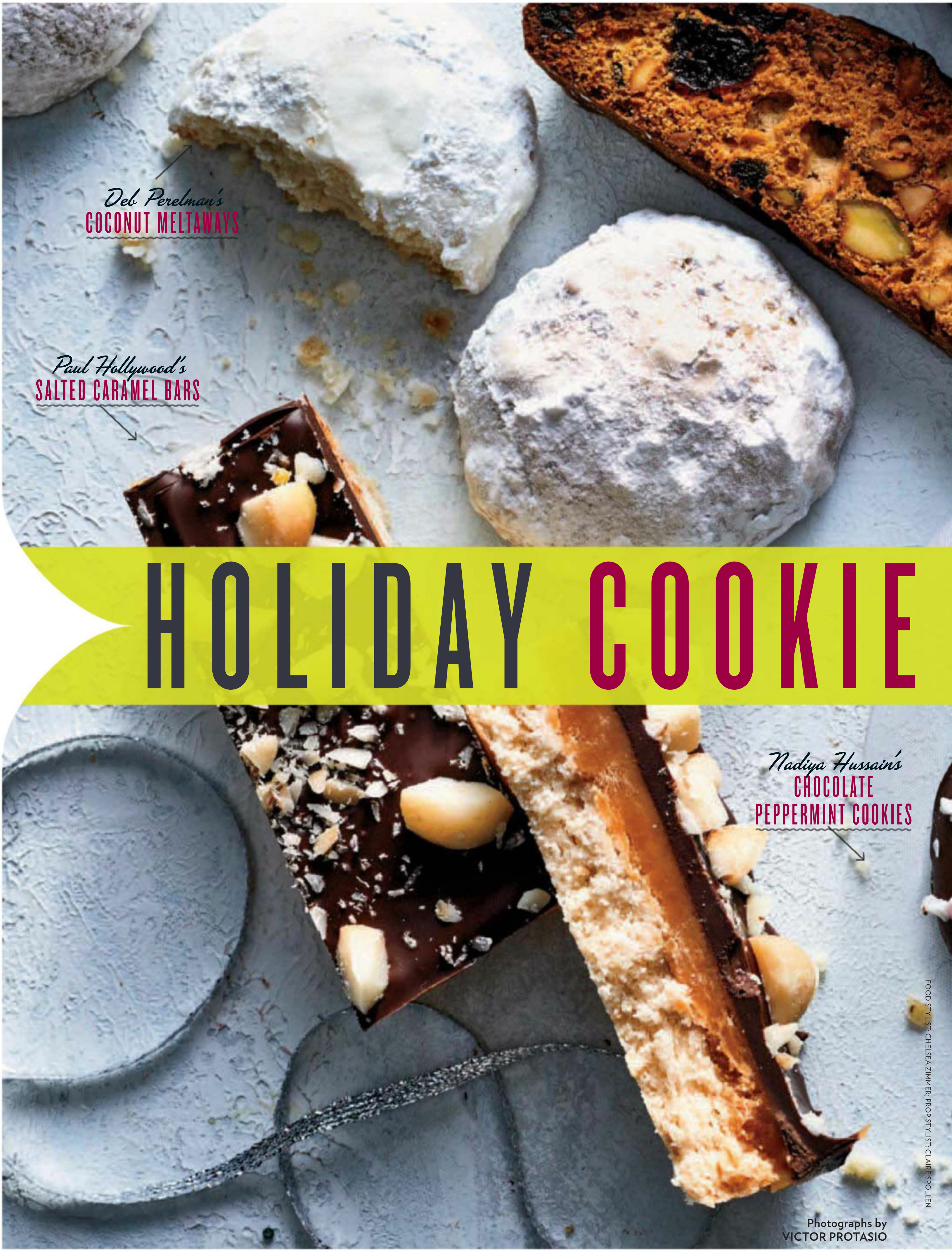
Serves: 6 to 8 **Active time:** 20 minutes
Total time: 45 minutes

Maria Betar's
OLIVE OIL CAKE WITH WARM LEMON CURD, ROASTED PEARS & MINT

"I suck at baking," admits Ray, who turns to her sister Maria ("our family baker") when it's time for holiday desserts.

Unsalted butter
2 cups all-purpose flour, sifted, plus more for pan
4 large eggs
¾ cup, plus 2 tbsp. granulated sugar, divided
4 Anjou pears, divided
1 cup fine yellow cornmeal
2 tbsp. lemon liqueur (such as Limoncello)
1 tbsp. baking powder
1 tbsp. grated lemon zest (from 1 lemon)
1 tbsp. finely chopped fresh rosemary
1 tsp. kosher salt
1 cup extra-light olive oil, divided
½ cup whole milk
¾ cup jarred lemon curd
2 tbsp. fresh lemon juice
Small handful of fresh roughly chopped or torn fresh mint

1. Position oven rack in center of oven, and preheat to 325°. Butter and flour a 15-cup Bundt pan.
2. Beat eggs and ¾ cup sugar in a large bowl with an electric mixer on medium speed until creamy and light yellow, about 5 minutes. Peel 1 pear, and grate to equal about ¾ cup. Add grated pear, 2 cups flour, cornmeal, lemon liqueur, baking powder, lemon zest, rosemary, salt, and ¾ cup olive oil to bowl, and stir (by hand) just until combined. Stir in milk until combined.
3. Scrape batter into prepared pan, and bake in preheated oven until a long wooden skewer inserted in center comes out clean, about 45 minutes. Remove from oven to a wire rack to cool slightly, about 30 minutes. Invert cake onto wire rack.
4. Increase oven temperature to 425°. Quarter and core remaining 3 pears. Toss pears with remaining ¼ cup olive oil and 2 tablespoons sugar in a lightly greased 9-inch square dish. Cover and roast until softened, about 20 minutes. Uncover and continue to roast until golden, about 10 minutes more. Let cool to room temperature, about 30 minutes, or serve slightly warm.
5. Place lemon curd in a small saucepan over low. Stir in lemon juice to slightly thin sauce. Cook, stirring occasionally, just until warmed through, about 3 minutes.
6. To serve, place a slice of cake on a plate; spoon some warm lemon curd sauce over cake. Top with roasted pears and fresh mint.
Serves: 12
Active time: 30 minutes
Total time: 1 hour, 45 minutes



HOLIDAY COOKIE

Deb Perelman's
COCONUT MELTAWAYS

Paul Hollywood's
SALTED CARAMEL BARS

Nadiya Hussain's
CHOCOLATE PEPPERMINT COOKIES

FOOD STYLIST: CHELSEA ZIMMER; PROP STYLIST: CLAIRE SPOLLEN

Photographs by
VICTOR PROTASIO

Bill Yosses's
ALMOND CHERRY BISCOTTI
Sally McKenney's
RAINBOW KISS COOKIES

WONDERLAND!

Discover sweet new ways to spread the joy at your next cookie swap, office party or family gathering

By ANA CALDERONE

Kaitlyn Tomeny's
LEMON-RICOTTA SANDWICHES

Deb Perelman's

COCONUT MELTAWAYS

"When I replaced the butter with coconut oil in these cookies, they got even better," says the food blogger and author of Smitten Kitchen Every Day

- **1½ cups all-purpose flour**
- **¾ cup unsweetened flaked coconut**
- **½ tsp. kosher salt**
- **6 tbsp. powdered sugar**
- **¾ cup solid virgin coconut oil (not melted)**
- **½ tsp. vanilla extract**
- **1¼ cups sifted powdered sugar**

1. Combine flour, coconut and salt in a food processor. Process until coconut is finely ground, about 20 seconds. Add 6 tablespoons powdered sugar; process until well-blended. Add coconut oil and vanilla; process until mixture clumps together, about 60 seconds. (If dough is too soft to scoop and hold a shape, chill 10 minutes.)
2. Preheat oven to 350°. Scoop dough into balls (1 tablespoon each), and place 1 inch apart on a large baking sheet lined with parchment paper. Freeze until firm to the touch, about 10 minutes.
3. Bake until golden brown underneath and relatively pale on top but dry to the touch, 15 to 17 minutes. Cool on baking sheets 5 minutes.
4. Place sifted powdered sugar in a large bowl. Roll warm cookies in powdered sugar to coat; let cool completely on wire racks, about 30 minutes. Once cookies are cool, roll them in powdered sugar again, or dust it over tops. Store in airtight container at room temperature up to 1 week.
Makes: 2 dozen
Active time: 10 minutes
Total time: 1 hour

smart tip

Make it ahead: Prepare the dough through step 1. Cover the bowl with plastic wrap, and chill up to 4 days. When ready to make, allow the dough to come up to room temperature, then continue following recipe as directed.

Sally McKenney's
RAINBOW KISS COOKIES

"There's so much joy in one tiny chocolate cookie!" says the baking blogger and author of* Sally's Cookie Addiction *cookbook

1	**cup all-purpose flour**
½	**cup unsweetened cocoa**
¼	**tsp. table salt**
½	**cup unsalted butter, softened**
⅔	**cup granulated sugar**
1	**large egg yolk, at room temperature**
2	**tbsp. whole milk**
1	**tsp. vanilla extract**
¾	**cup rainbow nonpareils (or sprinkles)**
30	**chocolate kiss candies**

1. Preheat oven to 350°. Whisk together flour, cocoa and salt in a medium bowl. Beat butter with an electric mixer on medium-high speed until smooth, about 1 minute. Add sugar, and beat on medium-high speed until light and fluffy, about 2 minutes. Add egg yolk, milk and vanilla; beat on high speed until combined, about 1 minute. Scrape down sides of bowl, and beat again as needed to combine. Gradually add flour mixture, beating on low speed until combined.

2. Place nonpareils in a small bowl. Shape 2 teaspoons of dough into a ball; roll in sprinkles to coat. Repeat with remaining dough. Place coated dough balls 2 inches apart on 2 baking sheets lined with parchment paper.

3. Bake cookies until set, 9 to 10 minutes, swapping baking sheet positions (top rack to bottom rack and vice versa) halfway through. Cool on baking sheets 2 minutes; press a chocolate kiss into center of each cookie. Transfer to a wire rack to cool completely. Store in an airtight container up to 1 week.

Makes: 2½ dozen cookies
Active time: 25 minutes
Total time: 45 minutes

INSETS, FROM LEFT: CHRISTINE HAN PHOTOGRAPHY; JESSICA EASTBURN

Paul Hollywood's
SALTED CARAMEL BARS

***The** Great British Baking Show **judge shares a "melt in your mouth" dessert from his new cookbook** A Baker's Life*

⅓	**cup granulated sugar**
1⅓	**cups unsalted butter, softened and divided, plus more for greasing**
1¾	**cups all-purpose flour**
½	**tsp. table salt**
¾	**cup packed light brown sugar**
⅓	**cup sweetened condensed milk**
3	**tbsp. golden cane syrup (such as Lyle's Golden Syrup)**
1	**tsp. flaky sea salt**
7	**oz. dark chocolate baking bar, chopped**
½	**cup coarsely chopped macadamia nuts**

1. Preheat oven to 300°. Grease a shallow 11x7-inch baking dish with butter. Line baking dish with parchment paper, allowing paper to extend by 2 inches on each side; grease parchment.

2. Beat granulated sugar and ⅔ cup butter in a large bowl with an electric mixer on medium speed until light and fluffy, 2 to 3 minutes. Add flour and table salt; stir with a spoon, and then combine with your hands to form a smooth dough (try not to overwork it). Press dough into pan in an even layer, and prick surface all over with a fork. Bake in preheated oven until pale golden and cooked through, 30 to 35 minutes. Cool completely in pan, about 45 minutes.

3. Combine brown sugar, condensed milk, golden syrup and remaining ⅔ cup butter in a medium-size heavy saucepan over medium heat. Cook, stirring often, until butter melts and mixture is smooth, about 3 minutes. Bring to a boil, and cook, stirring constantly, until the caramel bubbles become larger, mixture thickens and turns a rich, glossy caramel color, about 10 to 12 minutes. Pour caramel evenly over the shortbread, and sprinkle with sea salt. Cool completely until set, about 1 hour.

4. Melt chocolate, stirring often, in a heatproof bowl suspended over a pan of simmering water, making sure the bottom of the bowl doesn't touch the water. Pour melted chocolate evenly over caramel layer; spread with an offset spatula until level and smooth. Sprinkle with nuts. Let stand until chocolate is set, about 1 hour. Use a knife to release ends of bars from pan; use the parchment paper as handle to remove from pan. Cut into bars.

Makes: 16 bars **Active time:** 35 minutes
Total time: 1 hour, 10 minutes, plus chilling

INSETS, FROM LEFT: MARTIN POOLE; GREG GAYNE/FOX

Kaitlyn Tomeny's
LEMON-RICOTTA SANDWICHES

"If you like sweet and tart flavors together, these are the cookies for you," says the kid cook of her recipe from the Masterchef Junior Cookbook

2½ cups all-purpose flour
1 tsp. baking powder
1 tsp. kosher salt
2 cups granulated sugar
2 cups unsalted butter, softened, divided
2 large eggs
4½ tsp. lemon zest, plus 6 tbsp. fresh juice (from 3 lemons), divided
3¼ cups powdered sugar, divided
1 tbsp. heavy cream
1 (15-oz.) container whole-milk ricotta cheese
1 vanilla bean pod, halved crosswise (reserve 1 half for another use)

1. Preheat oven to 400°. Whisk together flour, baking powder and salt in a medium bowl.
2. Beat granulated sugar and 1 cup butter with an electric stand mixer fitted with a paddle attachment on medium-high speed until fluffy, about 3 minutes. Add eggs, 1 at a time, beating on low speed until blended after each addition. Add 1½ teaspoons zest and 3 tablespoons lemon juice, and beat on low until combined. Gradually add flour mixture, beating on low speed just until blended. Drop dough by 2 tablespoonfuls 3 inches apart onto 2 parchment-paper-lined baking sheets. (You should have 32 cookies.) Bake until the edges are light golden brown, 11 to 12 minutes, swapping baking sheet positions after 8 minutes. Let cookies cool completely on the baking sheets, about 20 minutes.
3. Beat 3 cups powdered sugar and remaining 1 cup butter with electric mixer fitted with whisk attachment on medium speed until creamy, 2 to 3 minutes. Add cream and ricotta, and beat until blended, 1 to 2 minutes. Split vanilla bean in half lengthwise, and use the dull edge of the knife to scrape seeds into the ricotta mixture. Beat on low speed until blended.
4. Whisk together remaining 3 teaspoons lemon zest, 3 tablespoons lemon juice and ¼ cup powdered sugar until well-blended; brush over tops of cooled cookies. Spread about 3 tablespoons of ricotta mixture on flat side of half of cookies; top with remaining cookies. Serve immediately.
Makes: 16 sandwich cookies
Active time: 40 minutes
Total time: 1 hour, 10 minutes

smart tip

Use up what you have in your pantry: "Substitute a different citrus fruit for the lemon," suggests Tomeny. "Grapefruit, lime or orange would all be delicious!"

smart tip

After the first bake (step 3), lightly spritz the dough log with lukewarm water. Softening and dampening the crust slightly will make cutting the biscotti much easier and will result in smooth, clean slices.

Bill Yosses's
ALMOND CHERRY BISCOTTI

The former White House pastry chef and coauthor of* The Sweet Spot *bakes up a treat ideal for dunking

- **⅓ cup shelled pistachios**
- **⅓ cup whole almonds**
- **1 cup whole-wheat flour**
- **1 cup unbleached all-purpose flour**
- **¼ cup packed dark brown sugar**
- **1 tsp. baking powder**
- **1 tbsp. tangerine zest**
- **3½ tbsp. canola oil**
- **2 large eggs, lightly beaten**
- **¼ cup whole milk**
- **2 tbsp. honey**
- **½ tsp. pure almond extract**
- **1 cup dried cherries, chopped**

1. Preheat oven to 350°. Combine pistachios and almonds on a baking sheet, and roast in oven until fragrant, 6 to 8 minutes. Set aside to cool, about 20 minutes; coarsely chop.

2. Beat flours, sugar and baking powder with an electric stand mixer on low speed until combined. Add zest, canola oil, eggs, milk, honey and almond extract; increase speed to medium, and beat just until dough comes together, 1 to 2 minutes. (Do not overmix.) Remove bowl from mixer, and, using a wooden spoon, stir in dried cherries and roasted nuts until evenly distributed throughout dough. (Dough will be very sticky.)

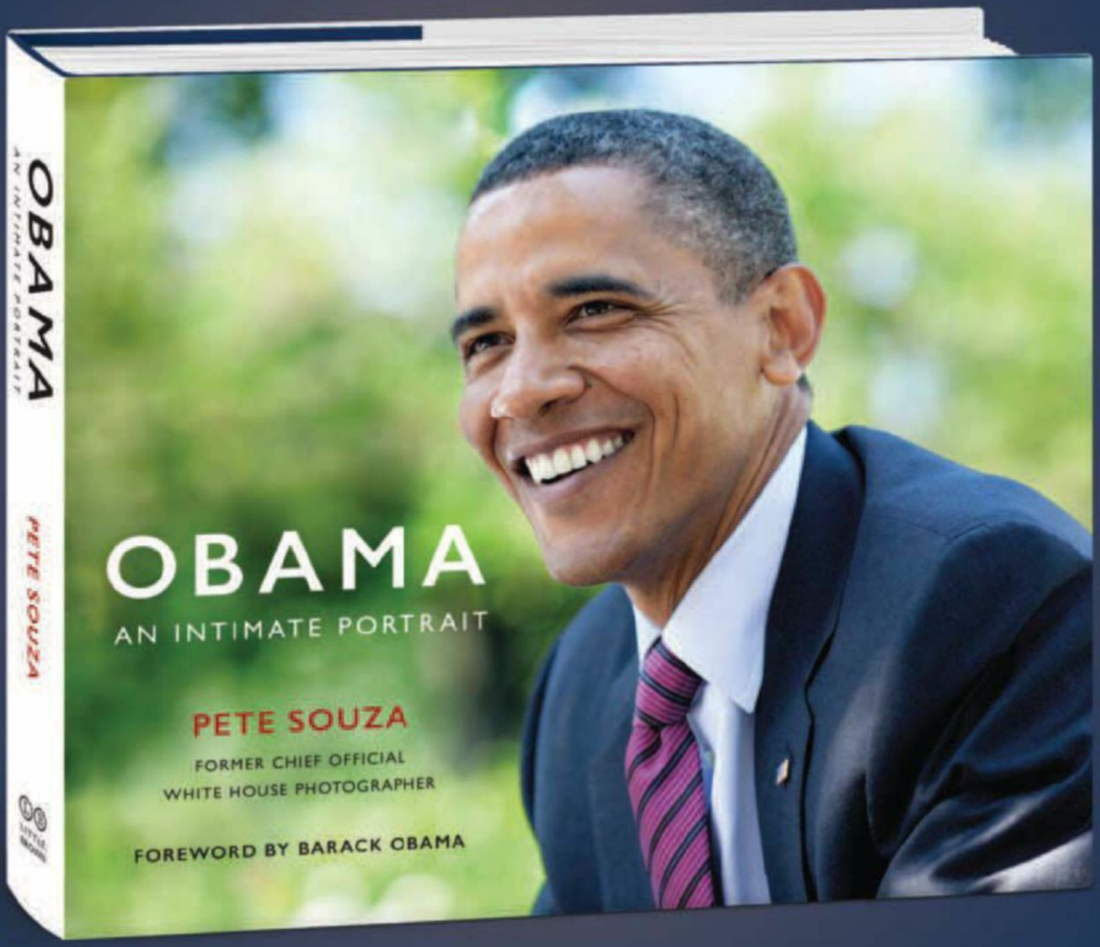
3. Line a baking sheet with parchment paper. Transfer dough to a 16-inch-long sheet of plastic wrap. Bring 1 long side of plastic wrap over the dough, and shape dough into a 12-inch-long log, 2 to 3 inches in diameter. Transfer log to prepared baking sheet, and remove plastic wrap. Bake until browned, about 25 to 30 minutes, rotating baking sheet halfway through. Set aside to cool completely, about 30 minutes.

4. Using a serrated knife, cut log on the diagonal into ½-inch-thick slices. Arrange slices, cut side down, in a single layer on a baking sheet lined with a fresh sheet of parchment paper. Bake until browned and crisp, 25 to 30 minutes, turning biscotti over, after 15 minutes. Cool completely. Store in an airtight container at room temperature for up to 1 week.

Makes: 18 biscotti
Active time: 20 minutes
Total time: 2 hours, 20 minutes

INSET: YOSHI KAMETANI

A PRESIDENT WHO MADE HISTORY.
A PHOTOGRAPHER WHO CAPTURED IT ALL.
AND THE PICTURES THAT TOUCHED MILLIONS...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WITH A FOREWORD BY BARACK OBAMA

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LITTLE, BROWN AND COMPANY
Hachette Book Group

Nadiya Hussain's

CHOCOLATE PEPPERMINT COOKIES

"These biscuits are the perfect bedtime snack with a glass of milk for children and grown-ups alike," says the former **Great British Baking Show** *champ and author of* **Nadiya's Kitchen**

⅔ cup unsalted butter, softened
½ cup packed light brown sugar
1 tsp. vanilla-bean paste
1 large egg
1 large egg yolk
2 cups all-purpose flour, sifted, plus more for dusting
¼ cup instant nonfat dry milk
¾ cup chocolate malted milk powder
½ tsp. baking powder
Pinch of fine sea salt
1½ cups milk chocolate chips
1 cup crushed peppermint candies

1. Beat butter and sugar with an electric mixer on medium-high speed until fluffy, 3 to 4 minutes. Add vanilla-bean paste, egg and egg yolk; beat until combined. Add flour, nonfat dry milk powder, malted milk powder, baking powder and salt; beat on low speed until incorporated, about 1 minute. Wrap dough in plastic wrap, flatten slightly, and chill at least 2 hours or up to overnight.

2. Preheat the oven to 350°. Unwrap dough, and place between 2 sheets of plastic wrap. Roll dough out to about ¼-inch thick. Using a 2-inch-round cutter, cut out cookies, and place 1-inch apart on 2 parchment-paper-lined baking sheets. Reroll scraps to use all dough. Chill on baking sheets 10 minutes.

3. Prick chilled cookies with a fork, and bake until tops are dry, about 10 minutes, swapping baking sheet positions (top rack to bottom rack and vice versa) halfway through bake time. Cool cookies on baking sheets 10 minutes. Transfer cookies to a wire rack to cool completely, about 30 minutes.

4. Place chocolate in a small microwavable bowl. Microwave on high until melted, 1 to 1½ minutes, stirring every 30 seconds. Dip half of each cookie in melted chocolate, and sprinkle with crushed peppermints. Place cookies on a parchment-lined baking sheet. Chill 20 minutes before serving. Store in an airtight container in a cool dry place up to 2 days.

Makes: 2 dozen **Active time:** 25 minutes
Total time: 1 hour, 15 minutes, plus chilling

Recipe adapted from *Nadiya's Kitchen*

INSET: REBECCA FENNELL

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–Gandhi

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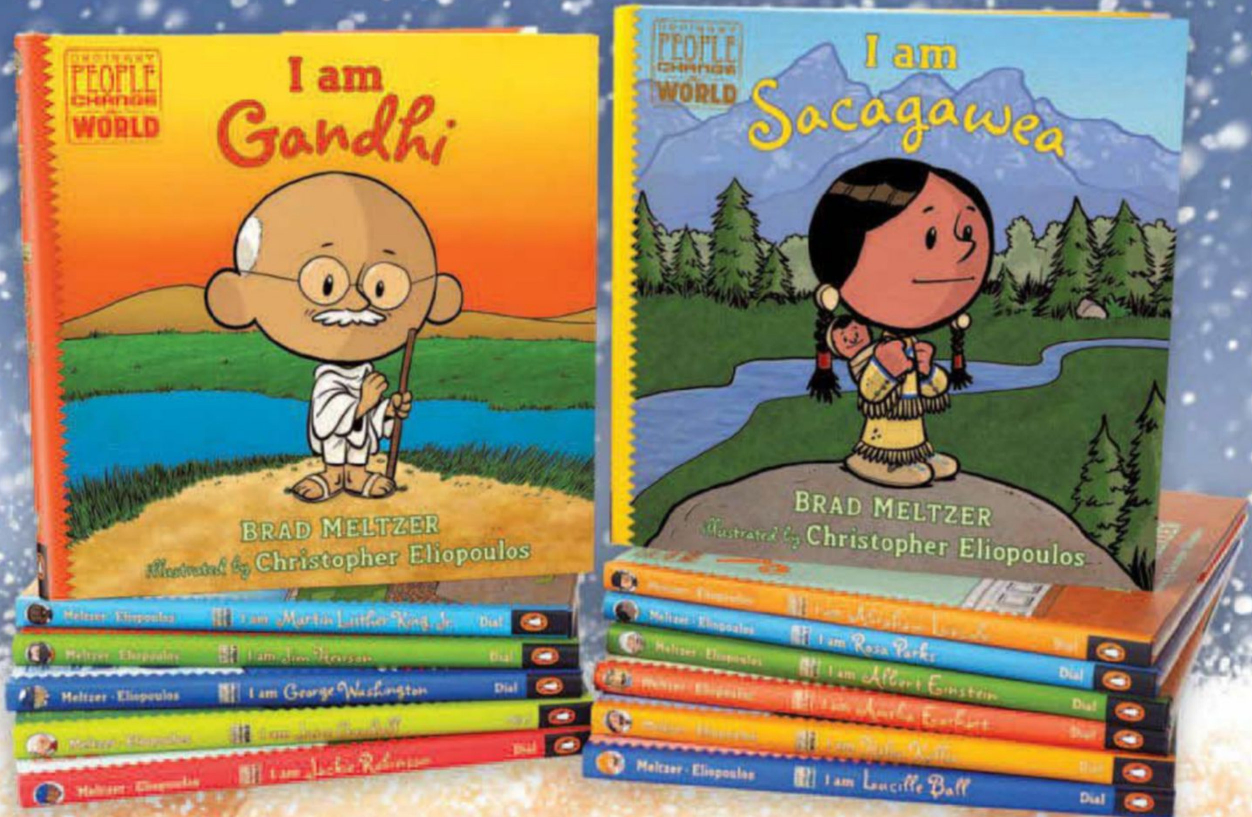
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BRAD MELTZER
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By #1 *New York Times* bestselling author
BRAD MELTZER
and illustrated by **Christopher Eliopoulos**

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(IKEA PLATES) MANFRED KOH(2)

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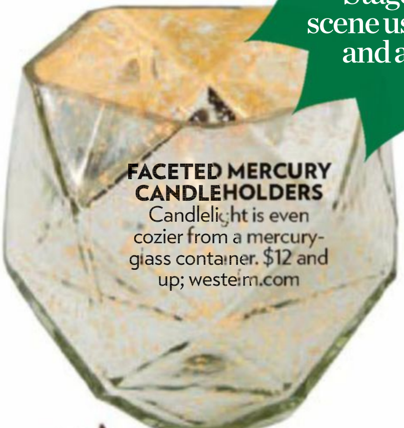

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By Mackenzie Schmidt and Megan Stein

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Made from eco-friendly materials, these are worth buying in bulk. $3.50 and up; peachwik.com

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Each popper hides a festive surprise. $28 for 6; shopsweetlulu.com

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GAME DAY WITH THE STARS!

Famous foodies reveal their go-to party bites and cocktails to keep fans fortified

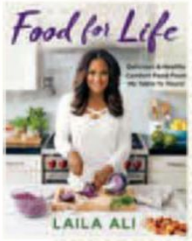
MATT ARMENDARIZ; (BOOK) PETER ZAMBOUROS

CRISPY BAKED CHICKEN FINGERS

"Knock these out at home, and you'll transform a fast-food favorite into a truly healthy snack," Ali says.

1 lb. boneless, skinless chicken breasts
1 tsp. garlic powder
¾ tsp. sea salt
¼ tsp. freshly ground black pepper
½ cup plain whole-milk yogurt
1½ cups store-bought whole-grain or gluten-free breadcrumbs
Unrefined coconut oil cooking spray
Marinara sauce, ranch dressing, or ketchup, for serving

1. Cut tenders from each chicken breast, leaving tenders whole, and place in a large bowl. Cut remaining chicken into strips (about 3x1 inches) to equal 24 total fingers including tenders. Add garlic powder, salt and pepper to bowl, and toss to coat chicken. Add yogurt, and stir to coat chicken. Let stand at room temperature 30 minutes.
2. Preheat oven to 400°. Line a large baking sheet with parchment paper.
3. Place breadcrumbs in a shallow bowl. Working with 1 chicken finger at a time, remove from yogurt mixture, allowing excess to drip off. Dredge in breadcrumbs until evenly coated. Place on prepared baking sheet, leaving a little space between each chicken finger. Lightly coat with cooking spray.
4. Bake until coating is lightly browned and chicken is cooked through, about 15 minutes. Serve with marinara sauce, ranch dressing or ketchup for dipping.
Serves: 4 to 6 **Active time:** 15 minutes
Total time: 45 minutes



Food for Life
In her first cookbook (out Jan. 23), the boxing world champion includes healthy recipes her family loves—including her late father Muhammad Ali's favorite burger.

DEBI MAZAR & GABRIELE CORCOS

SUPER TUSCAN

Super Tuscan
The *Younger* star and her husband, fellow cohost of Cooking Channel's *Extra Virgin,* released their second cookbook of their family's favorite Italian dishes.

MEATBALLS WITH TOMATO-MINT SAUCE

"We'll put out a platter of these meatballs and, before long, they disappear," says Mazar, photographed with Corcos.

6	**tbsp. extra-virgin olive oil, divided**
1	**small red onion, chopped (about ½ cup)**
4	**garlic cloves, minced, divided**
1	**cup dry red wine (such as Chianti)**
1	**(28-oz.) can whole peeled tomatoes in juice, pureed in a blender**
¼	**cup finely chopped fresh mint, divided**
2½	**tsp. sea salt, divided**
1	**tsp. black pepper, divided**
1	**lb. (85/15) lean ground round beef**
1	**lb. lean ground lamb**
½	**cup plain dry breadcrumbs**
1	**medium-size yellow onion, very finely chopped (about 1 cup)**
2	**tbsp. finely chopped fresh flat-leaf parsley**
2	**tbsp. pecorino Romano cheese, grated, plus more for serving**
2	**large egg yolks**

1. Heat 2 tablespoons oil in a saucepan over medium. Add red onion and 2 minced garlic cloves; cook, stirring occasionally, until onion is translucent, about 4 minutes. Add wine, and bring to a boil. Stir in pureed tomatoes, ½ cup water and 2 tablespoons mint; bring to a boil. Reduce heat to low, and cook, stirring occasionally, about 20 minutes. Sprinkle with 1 teaspoon salt and ½ teaspoon pepper. Remove from heat; set aside.

2. Using clean hands, combine ground beef, lamb, breadcrumbs, yellow onion, parsley, cheese, yolks and remaining 2 cloves minced garlic, 2 tablespoons mint, 1½ teaspoons salt and ½ teaspoon pepper in a large bowl. Shape mixture into 36 meatballs, and place on a baking sheet.

3. Heat remaining 4 tablespoons oil in a large skillet over medium high. Add meatballs in batches without crowding; cook, turning occasionally, until browned, about 6 minutes. Transfer meatballs to a platter. Pour grease out of skillet; discard.

4. Add sauce to skillet over medium. Scrape up browned bits from bottom of skillet using a wooden spoon. Add meatballs to sauce, and reduce heat to low. Partially cover, and cook, stirring occasionally, until meatballs are cooked and tender, about 30 minutes. Transfer to a deep platter; sprinkle with additional Romano cheese.

Serves: 6 **Active time:** 35 minutes
Total time: 1 hour, 25 minutes

CLOCKWISE FROM LEFT: ERIC WOLFINGER(2); BRIAN BOWEN SMITH; (BOOKS) PETER ZAMBOUROS

VALERIE BERTINELLI

KEY LIME MARTINI

"Rimming the glass with graham cracker crumbs is an inspired little touch that makes for an unforgettable splurge," she says.

- **1 lime wedge, plus more for garnish**
- **1 graham cracker sheet, finely crushed**
- **¼ cup (2 oz.) vodka**
- **2 tbsp. (1 oz.) Licor 43 liqueur**
- **2 tbsp. (1 oz.) fresh lime juice**
- **2 tbsp. (1 oz.) coconut milk**
- **2 tbsp. (1 oz.) orange juice**

1. Rub lime wedge around rim of a martini glass. Place graham cracker crumbs in a small saucer, and dip rim in the crumbs to coat; freeze glass 5 to 10 minutes while preparing drink.
2. Combine vodka, Licor 43, lime juice, coconut milk and orange juice in an ice-filled cocktail shaker. Cover, and shake until chilled, about 30 seconds. Strain into chilled martini glass, and garnish with a lime wedge. **Serves:** 1

BLUE-CHEESE-STUFFED OLIVE MARTINI

Make it ahead! "The olives can be stuffed and kept in the fridge for up to four days," Bertinelli says.

- **1 tsp. blue cheese or Roquefort cheese, softened**
- **2 large green olives, pitted**
- **½ tsp. dry vermouth**
- **6 tbsp. (3 oz.) vodka**

1. Using a small spoon, pastry bag or plastic bag with a corner cut off, insert ½ teaspoon of the blue cheese into each olive.
2. Pour vermouth into a martini glass, and swirl to coat. Freeze the glass until chilled, about 10 minutes.
3. When ready to serve, add vodka to an ice-filled cocktail shaker. Cover, and shake until chilled, about 30 seconds. Strain into chilled martini glass, and garnish with stuffed olives. **Serves:** 1

VALERIE'S
HOME COOKING

Valerie's Home Cooking
The actress and Food Network host's second cookbook includes comforting classics and easy weekday-meal ideas.

JENNIFER ESPOSITO

DARK-CHOCOLATE-COVERED FRUIT

"Dark chocolate can be bitter, but paired with fruit's natural sweetness, it works perfectly," she says.

1 cup dairy-free, raw dark chocolate chips or 1 (6-oz.) dairy-free raw dark chocolate bar, broken in pieces (preferably no refined sugar, no other ingredients)
2 tbsp. pure maple syrup
1 tbsp. coconut oil
Pinch Himalayan pink salt
4 cups assorted bite-size pieces of fruit (such as strawberries, bananas, figs, peaches and blueberries)
1 cup unsweetened shredded coconut

1. Line a baking sheet with parchment paper. Melt chocolate in a double boiler over medium heat; stir in maple syrup, coconut oil and salt.

2. Use a fork to dip fruit, 1 piece at a time, into melted chocolate and then into coconut. Place on prepared baking sheet, and chill at least 30 minutes before serving.

Serves: 8
Active time: 15 minutes
Total time: 45 minutes

Jennifer's Way KITCHEN
JENNIFER ESPOSITO

Jennifer's Way Kitchen

The actress and owner of New York City's Jennifer's Way Bakery shares more than 100 anti-inflammatory, allergen-free recipes.

MELISSA HOM(2); (BOOK) PETER ZAMBOUROS

By Jessica Fecteau

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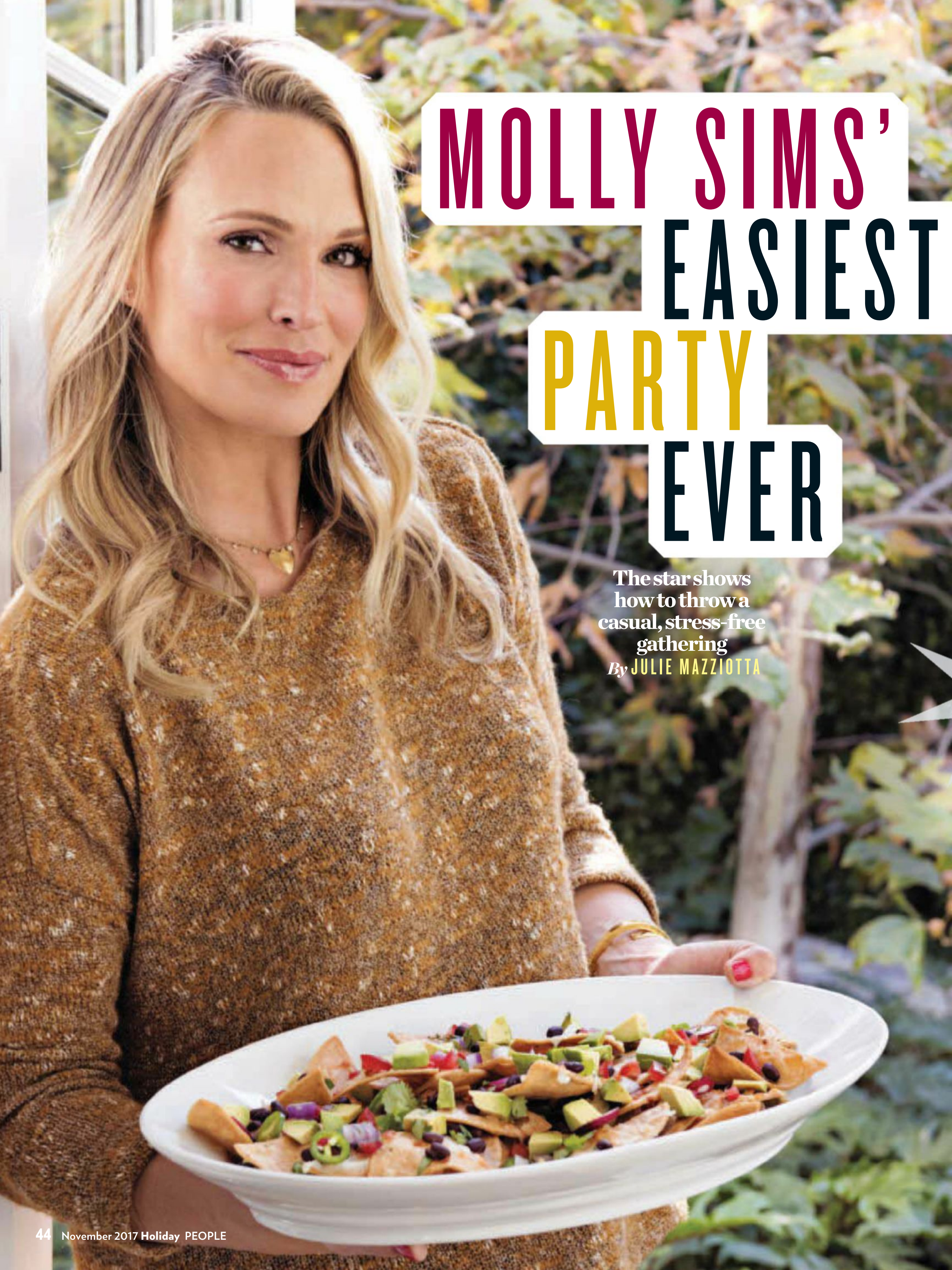

MOLLY SIMS' EASIEST PARTY EVER

The star shows how to throw a casual, stress-free gathering

By JULIE MAZZIOTTA

1

2

1. "Copper mugs instantly make cocktails look fancier," she says. *($10, target.com)*
2. Keep tortilla chips and beans on hand to make nachos for impromptu entertaining.
3. In her second book Sims reveals her best tips for entertaining "in supermodel style."

3

MOLLY SIMS
EVERYDAY CHIC

Molly Sims is a party-planning pro, but that doesn't mean she's hosting six-course dinners every night. The supermodel and author of *Everyday Chic: My Secrets for Entertaining, Organizing, and Decorating at Home* says that "people are always popping over" to her Los Angeles home, so she prefers to keep it simple, even during the holidays. "I think it's the most fun when a party is planned but not too planned," Sims, 44, says. "Sometimes people don't entertain because they think it's too much work or they don't have the right things. I always say, don't overthink it." For a low-key gathering, the mom of three relies on easy, pantry-based snacks and drinks like her "no-fail nachos" and refreshing Moscow mules. But more than anything, Sims says, the key to a great party of any kind is the company. "Everyone just wants to talk and have fun together."

CLOCKWISE FROM LEFT: AMY NEUSINGER(3); ERICA HAMPTON; (BOOK) PETER ZAMBOUROS

'SKINNY' MOSCOW MULES

"This version of the classic vodka cocktail has been lightened up with green tea, diet ginger beer and grated fresh ginger," says Sims. "Also, subtracting the vodka for preggos and teetotalers doesn't make it any less delish!"

2 cups chilled diet ginger beer or diet ginger ale
1 cup vodka
1 cup chilled green tea
½ cup fresh lime juice, plus 4 lime slices
1 tsp. grated peeled fresh ginger
4 slices peeled fresh ginger

Stir together ginger beer, vodka, tea, lime juice and grated ginger in a pitcher. Pour mixture evenly into 4 ice-filled copper mugs or glasses. Garnish with ginger and lime slices. **Makes:** 4

BLACK BEAN & VEGGIE NACHOS

"I like to make an easy, delicious appetizer to get the taste buds going. And nachos are a great way to feed a crowd. I have never met a plate of nachos I didn't like. Honestly, have you?"

6 cups corn tortilla chips
2 cups shredded mozzarella cheese
1 (16-oz.) can black beans, rinsed and drained
4 Roma tomatoes, cored, seeded and diced
½ cup diced red onion
6 radishes, trimmed and sliced
1 large avocado, pitted, peeled and diced
1 jalapeño, thinly sliced
½ cup chopped fresh cilantro

Preheat the broiler. Arrange the chips in a single layer on a baking sheet. Sprinkle chips with the cheese, and evenly spoon the beans on top; broil until the cheese melts, 1 to 2 minutes. Remove from the oven, and scatter the tomatoes, onion, radishes, avocado, jalapeño and cilantro over the nachos. Serve hot. **Serves:** 4 to 6

CHOCOLATE 'BAR' BUFFET

"I've adopted this chic dessert 'recipe' from my friend Mimi Brown," Sims says. "There is nothing simpler on earth, but I promise it's just as satisfying as any dessert that takes five hours to make. Guests go crazy for this."

Milk and dark chocolate bars
Himalayan pink salt, optional
Cayenne pepper, optional

Place chocolate bars in the freezer, at least 3 hours or overnight. Remove from freezer, unwrap, and break bars into chunks. To serve, arrange the pieces on a cheese board or wooden cutting board; sprinkle some with salt and/or cayenne, if desired.

SHOWSTOPPING MAIN DISHES

They may seem fancy, but these easy recipes will only make it *look* like you spent hours in the kitchen

By JESSICA FECTEAU

Elizabeth Heiskell's COLA-BROWN-SUGAR-GLAZED HAM

The author of the What Can I Bring? *cookbook says "lots of basting" is the key to a glossy, lacquered finish*

- **2 cups packed light brown sugar**
- **1 (12-oz.) can cola soft drink**
- **½ cup spicy brown mustard**
- **3 tbsp. orange zest, plus ¼ cup fresh juice (from 4 oranges)**
- **1 (15- to 18-lb.) fully cooked, bone-in spiral-cut ham**

1. Preheat oven to 275°. Stir together brown sugar, cola soft drink, mustard, orange zest and orange juice in a medium saucepan over medium low, and cook, stirring occasionally, until sugar melts, about 10 minutes.

2. Place ham on a heavy-duty aluminum-foil-lined, large rimmed baking sheet or in a shallow roasting pan. Brush ham with 1⅓ cups of the brown-sugar mixture. Bake ham in oven 2 hours and 30 minutes to 3 hours, basting every 30 minutes with ⅓ cup brown sugar mixture. Let stand 30 minutes before serving.

Serves: 12 **Active time:** 20 minutes

Total time: 3 hours, 20 minutes

Photographs by VICTOR PROTASIO

smart tip

While shopping for broccolini (which is a cross between leafy Chinese broccoli and regular thick-stemmed broccoli), look for firm stems without soft spots, a moist base and tight heads without flowering.

Bobby Flay's
SLOW-COOKED SALMON WITH BROCCOLINI, CAPERS & SERRANO PEPPER

"The capers and serrano offer a bit of acidity and heat to counter the rich-tasting fish," says the Food Network star and author of Bobby Flay Fit

4	**tbsp. olive oil, divided**
1	**garlic clove, thinly sliced**
1	**lb. broccolini, coarsely chopped**
2	**tsp. kosher salt, divided**
1	**tsp. black pepper, divided**
¼	**cup rice vinegar**
1	**serrano chili, thinly sliced**
2	**tbsp. small capers, drained**
2	**tbsp. extra-virgin olive oil**
1	**(1¼-lb.) skin-on salmon fillet**

1. Preheat oven to 400°. Heat 2 tablespoons of the olive oil in a saucepan over low. Add garlic, and cook until soft, about 2 minutes. Let stand 5 minutes; remove and discard garlic.

2. Combine broccolini and garlic oil on a rimmed baking sheet; toss to coat. Season with ½ teaspoon of the salt and ¼ teaspoon of the black pepper. Roast in oven until golden brown and crisp-tender, about 15 minutes.

3. Meanwhile, combine vinegar and serrano in a small bowl; let stand 15 minutes. Whisk in capers and remaining 2 tablespoons olive oil; stir in ½ teaspoon of the salt and ¼ teaspoon of the black pepper.

4. Transfer broccolini to a medium bowl; add vinaigrette, and toss to combine. Let stand at room temperature at least 15 minutes to allow flavors to meld.

5. Reduce oven temperature to 250°. Brush extra-virgin olive oil on both sides of fish, and sprinkle with remaining 1 teaspoon salt and ½ teaspoon black pepper. Place in a small baking dish, and bake until buttery and soft and a thermometer inserted in thickest portion reads 140°, about 45 minutes. Transfer fish to a platter, and spoon broccolini relish over the top.

Serves: 4 **Active time:** 30 minutes
Total time: 1 hour, 30 minutes

FOOD STYLIST: CHELSEA ZIMMER; PROP STYLIST: CLAIRE SPOLLEN; INSETS, FROM LEFT: ALISON MIKSCH/COURTESY TIME INC. BOOKS; NICHOLAS HUNT/GETTY IMAGES

smart tip

If you don't have dry sherry on hand, don't panic. Guarnaschelli suggests substituting your favorite red-wine vinegar or sherry vinegar in its place.

Alex Guarnaschelli's
ROAST BEEF WITH DRY-SHERRY GRAVY

"The sherry and dried ginger team up with mustard in the gravy to create a mild, almost tingling heat and a great fortified-wine flavor," says the Chopped *judge and author of* The Home Cook

1	**(8- to 10-lb.) beef top-round roast**
⅔	**cup flaky sea salt**
½	**cup coarsely ground black pepper**
3	**medium-size yellow onions, cut into 1-in.-thick rounds**
2	**cups hearty dry sherry**
4	**cups beef stock**
2	**tbsp. Dijon mustard**
½	**tsp. ground ginger**
1	**tbsp. lemon juice (from 1 lemon)**
1	**tsp. kosher salt**
1	**tsp. granulated sugar**

1. Preheat oven to 500°. Season beef generously on all sides with sea salt and black pepper. Arrange onions in an even layer on bottom of a roasting pan. Fit a roasting rack over onions, and place roast on rack. Put pan in the center of preheated oven, and bake, undisturbed, 20 minutes. Reduce oven temperature to 350°, and continue to cook beef until a thermometer inserted in center registers between 135° and 140° (for medium-rare), about 2 hours. Remove roast from pan, and allow to rest upside down on a cutting board so juices will flow back through meat. Reserve onions.

2. While meat is resting, pour off excess fat from bottom of roasting pan, and add sherry. Put roasting pan over medium-low heat, squarely on 2 burners. Bring sherry mixture to a simmer, and cook until reduced by three-fourths, 3 to 5 minutes. (You will have about ½ cup liquid in the pan.) Add beef stock, and bring to a simmer. Cook until reduced by at least half, 5 to 8 minutes. Stir in mustard, ground ginger, lemon juice, kosher salt and sugar.

3. Place cooked onions in a blender, add 1 cup of the gravy from pan, and process until smooth, about 20 seconds. Stir processed onion mixture into gravy in pan to thicken.

4. Slice roast beef against the grain, and serve with gravy on the side.

Serves: 18 **Active time:** 30 minutes

Total time: 3 hours, 15 minutes

INSETS, FROM LEFT: SQUIRE FOX; JON RAGEL STUDIO

Ayesha Curry's
ROAST JERK TURKEY

"I developed this recipe with my mom as a way to introduce people to Caribbean food in a gentler way," says the Seasoned Life *author, who recently launched her own cookware line*

½ cup (4 oz.) salted butter, at room temperature
½ tsp. ground cloves
½ tsp. ground allspice
½ tsp. black pepper
2 scallions, sliced
1 shallot, coarsely chopped
7 garlic cloves, divided
5 thyme sprigs, plus 1 tbsp. fresh thyme leaves, divided
1½ tbsp. kosher salt, divided
1 (12- to 14-lb.) whole turkey
3 whole star anise
2 limes, cut into quarters
¾ cup low-sodium chicken broth or vegetable broth
¼ cup low-sodium soy sauce

1. Preheat oven to 425°. Combine butter, cloves, allspice, black pepper, scallions, shallot, 4 garlic cloves, 1 tablespoon thyme leaves and ½ tablespoon salt in a food processor; process until a chunky compound butter forms, about 30 seconds.
2. Pat turkey dry with paper towels. (This will help butter stick to the skin.) Discard neck and giblets. Use fingers to loosen skin from breast and drumsticks by gently pushing between skin and meat. Rub some of butter mixture under loosened skin. Lift wing tips up and over back; tuck under turkey. Press remaining butter mixture onto skin; sprinkle turkey with remaining 1 tablespoon salt.
3. Place anise, lime quarters, thyme sprigs and remaining 3 garlic cloves in cavity of turkey. Secure legs with kitchen twine. Place turkey, breast side up, on rack of a roasting pan coated with cooking spray. Place rack with turkey in pan. Pour broth and soy sauce in bottom of pan.
4. Roast in preheated oven 30 minutes. Add ½ cup water to pan, rotate turkey, and reduce oven temperature to 325°. (Do not remove turkey from oven.) Bake until a thermometer inserted in thickest portion of breast registers 160°, 1 hour to 1 hour and 20 minutes. Remove from oven; let rest 30 minutes before carving.
Serves: 12
Active time: 40 minutes
Total time: 2 hours, 40 minutes

Ina Garten's

SPINACH & CHEDDAR SOUFFLE

The star of Food Network's Barefoot Contessa *shares a vegetarian dish "that comes out perfectly every single time"*

3 tbsp. unsalted butter, plus extra for greasing the dish
¼ cup finely grated Parmesan cheese, plus extra for sprinkling
3 tbsp. all-purpose flour
1 cup scalded milk
¼ tsp. nutmeg
Pinch of cayenne pepper
Kosher salt and freshly ground black pepper
4 extra-large egg yolks, at room temperature
½ cup grated aged cheddar cheese, lightly packed
1 pkg. frozen chopped spinach, defrosted and squeezed dry
5 extra-large egg whites, at room temperature
⅛ tsp. cream of tartar

1. Preheat oven to 400°. Butter the inside of a 6- to 8-cup soufflé dish (6½ to 7½ inches in diameter by 3½ inches deep), and sprinkle evenly with Parmesan.

2. Melt 3 tablespoons butter in a small saucepan over low heat. With a wooden spoon, stir in the flour, and cook, stirring constantly, for 2 minutes. Off the heat, whisk in the hot milk, the nutmeg, cayenne, ½ teaspoon salt and ¼ teaspoon pepper. Cook over low heat, whisking constantly, for 1 minute, until smooth and thick.

3. Off the heat, while still hot, whisk in the egg yolks, one at a time. Stir in the cheddar, ¼ cup of Parmesan and the spinach; transfer to a large mixing bowl.

4. Put the egg whites, cream of tartar and a pinch of salt in the bowl of an electric mixer fitted with the whisk attachment. Beat on low speed for 1 minute, on medium speed for 1 minute, then finally on high speed until they form firm, glossy peaks.

5. Whisk one quarter of the egg whites into the cheese sauce to lighten, then fold in the rest. Pour into the soufflé dish, then smooth the top. Draw a large circle on top with the spatula to help the soufflé rise evenly, and place in the middle of the oven. Turn the temperature down to 375°. Bake for 30 to 35 minutes (don't peek!) until puffed and brown. Serve immediately.

Serves: 2 to 3
Active time: 25 minutes
Total time: 1 hour

smart tip

Buttering and sprinkling the dish with Parmesan is Garten's secret trick. "This allows the soufflé to rise really well. If you don't want your soufflé to come out like a pancake, this works," she says.

INSETS, FROM LEFT: CHRISTOPHER TESTANI; GUERIN BLASK

Gail Simmons'
LAMB CHOPS WITH ROASTED GRAPES & SWEET ONIONS

The Top Chef *judge and author of* Bringing It Home *created a recipe inspired by a meal she "still dreams about" from her travels in Spain*

1 tbsp. coarsely chopped fresh rosemary leaves
2 garlic cloves, finely chopped (about 2 tsp.)
1 tsp. lemon zest, plus 1½ tbsp. fresh juice (from 1 lemon), divided
2⅝ tsp. kosher salt, divided
1 tsp. black pepper, divided
8 (1-in.-thick) lamb rib chops
4 tbsp. extra-virgin olive oil, divided
1 lb. red seedless grapes on the stem
6 thyme sprigs, plus more for serving
1 medium-size sweet onion (such as Vidalia), cut crosswise into ¼-in.-thick rounds
1 lemon, halved and seeds removed
2 tbsp. honey
¼ tsp. smoked paprika

1. Stir together rosemary, garlic, lemon zest, 1½ teaspoons salt and ¼ teaspoon black pepper in a small bowl. Place lamb chops in a shallow baking dish. Rub mixture into both sides of each chop. Using the same bowl, whisk together lemon juice and 2 tablespoons oil; pour mixture over chops, turning to coat. Cover and let stand at room temperature 30 minutes.

2. Preheat oven to 400°. Line a rimmed baking sheet with parchment paper. Gently rinse grapes, and pat dry. Arrange grapes on the prepared baking sheet, and brush with 1 tablespoon oil. Thread thyme sprigs between clusters of fruit. Season with ⅛ teaspoon each of salt and pepper. Roast in oven until grapes are tender and blistered, 25 to 28 minutes.

3. Meanwhile, preheat grill to medium high (400° to 450°). Scrape marinade from chops, and season lamb with ½ teaspoon salt and ¼ teaspoon pepper. Place chops on oiled grate, and grill, uncovered, to desired doneness, about 4 minutes per side for medium-rare. Brush onion slices with the remaining 1 tablespoon oil, and season with ¼ teaspoon each salt and pepper. Grill, uncovered, until charred and tender, about 3 minutes per side. Season lemon halves with ⅛ teaspoon each of salt and pepper. Grill, uncovered, cut side down, until grill marks appear, about 3 minutes.

4. Stir together honey, paprika, 1 teaspoon water and remaining ⅛ teaspoon salt in a small bowl. Transfer lamb, roasted grapes, onions and lemon to a large platter. Drizzle with honey mixture, and squeeze grilled lemon over everything.

Serves: 4 (serving size: 2 chops)
Active time: 40 minutes
Total time: 1 hour, 15 minutes

PATTI LABELLE'S DREAMY HOLIDAY DESSERTS

The legendary singer shares her most famous pie recipe—plus two more crowd-pleasing treats

By SHAY SPENCE

Patti LaBelle likes to keep the holiday spirit alive all year round. "I feel like Thanksgiving and Christmas should be every day," the 73-year-old singer says. "I cook every day for my family and friends, so it always feels like a special day in my life." While her style of entertaining is typically very casual, she does make an exception during the festive season. "Usually we all hold our plates in our hands, and we're just walking around and chatting," she says. "But this is the one time of year that everyone sits at the dining room table."

In her Philadelphia home, unexpected guests are constant—"it's like drive-bys, honey," she says—and no meal of LaBelle's is complete without (at least) one of her signature sweets. "Desserts and the traditions that surround them touch our souls as much as our stomachs," she says. "Nothing is filled with wisdom of the past more than food." With her latest cookbook, *Desserts LaBelle: Soulful Sweets to Sing About*, the star has immortalized those family traditions through tried-and-true recipes that she's made her own. Of course that includes her Internet-famous pie that's been flying off Walmart shelves since she first introduced it in 2015. "Sweet potato pie is in my blood, and I've perfected it," she says. "When I do anything, especially cooking, it's got to be quality. I'm not going to half step."

> 'Whenever I bake, people go crazy and ask for more'
> –Patti LaBelle

HAIR: TRAVOLTA WILLIAMS; MAKEUP: KENDELL GREEN; STYLISTS: TAMEKA RAYMOND & TANYA GILL/THE ONLY AGENCY; TOP: COS; SCARF: KIMBERLY MCDONALD; NECKLACE, EARRINGS & RING: SWAROVSKI; FOOD STYLIST: JEANNE KELLEY; PROP STYLIST: FI CAMPBELL & TAMASIN REID/STILL SETS

Photograph by BOB MARTUS

SWEET POTATO PIE

Patti's Favorite Pie Dough (recipe below)
All-purpose flour, for dusting
2½ lbs. sweet potatoes, scrubbed
½ cup unsalted butter, melted
1 cup granulated sugar
½ cup evaporated milk
2 large eggs
1 tsp. ground nutmeg
1 tsp. ground cinnamon
¼ tsp. salt
1 cup heavy cream
2 tbsp. powdered sugar
1 tsp. vanilla extract

1. Position a rack in the lower third of the oven, and preheat oven to 375°. Place the dough on a lightly floured surface, and roll it out into a 13-inch round. Transfer to a 9-inch pie pan and trim the excess around the edges. Press the dough into the pan, and prick the bottom about a dozen times with a fork. Freeze 20 minutes.
2. Line the inside of the piecrust with aluminum foil and top with pie weights or dried beans. Place on a rimmed baking sheet, and bake in preheated oven for 12 minutes. Remove foil and pie weights and return to the oven for 10 more minutes. Transfer to a wire rack to cool. Reduce oven temperature to 350°.
3. Meanwhile, pierce the sweet potatoes all over with a fork, and place them in a microwave-safe bowl. Microwave on high until tender, about 10 minutes, turning halfway through. Set aside until cool enough to handle. Slice them in half lengthwise, scoop out the flesh and mash with a fork.
4. Beat mashed sweet potato (about 2 cups total), butter, sugar, evaporated milk, eggs, nutmeg, cinnamon and salt in a medium bowl with an electric mixer on medium speed until sugar is dissolved, about 2 minutes. Spread filling evenly in cooled piecrust.
5. Return pie to oven and bake until filling is set, about 45 minutes. Transfer to wire rack to cool.
6. Beat cream, powdered sugar and vanilla with an electric mixer until soft peaks form, about 3 minutes. Serve with whipped cream.

Patti's Favorite Pie Dough

1½ cups all-purpose flour
½ tsp. salt
½ cup butter-flavored vegetable shortening, chilled
½ cup ice water

1. Sift flour and salt together into a medium bowl. Add the shortening, and using a pastry cutter or your hands, press the shortening into the flour until it resembles coarse meal.
2. Gradually add water, stirring with a fork, until the dough starts to clump together (you may not use all of the water). Press the dough into a thick disk, then cover in plastic wrap, and refrigerate for at least 1 hour.
Makes: 1 pie **Active time:** 40 minutes
Total time: 2 hours, 15 minutes

smart tip

"It takes at least 2 hours to soften cream cheese, but you can speed up the process by placing the wrapped brick (out of its box) on a metal baking sheet," she says. "Strange science, but it works!"

MINI BERRY-CHEESECAKE CUPS

⅔ cup graham cracker crumbs (from 6 whole crackers)
3 tbsp. unsalted butter, melted
1½ tbsp., plus ⅔ cup granulated sugar, divided
8 oz. cream cheese, softened
⅓ cup plain low-fat Greek yogurt
1 large egg, beaten
1½ tsp. lemon zest (from 1 lemon)
1 tsp. cornstarch
½ tsp. vanilla extract
½ cup seedless red raspberry preserves or red currant jelly
6 oz. fresh raspberries or blueberries

1. Position a rack in center of oven, and preheat oven to 350°. Line 2 (12-cup) mini muffin pans with paper baking cups.
2. Stir together cracker crumbs, melted butter and 1½ tablespoons sugar in a small bowl. Divide mixture evenly among cups, about 1½ teaspoons in each. Using back of a spoon, firmly press mixture into bottom of cups. Bake until crusts are set and fragrant, 7 to 8 minutes (careful not to burn). Remove from oven.
3. Beat cream cheese, yogurt, egg, lemon zest, cornstarch, vanilla and remaining ⅔ cup sugar in a medium bowl with an electric mixer on low speed just until smooth, about 1 minute. (Do not overmix.) Top crusts evenly with cream-cheese mixture, filling to top of muffin cups.
4. Bake until filling is puffed and feels set when gently pressed on top but not browned, about 20 minutes. Let cool completely in pans (they will shrink), about 30 minutes.
5. Bring preserves and 1 tablespoon water to a boil in a saucepan over medium heat, stirring often. Reduce heat to medium low, and simmer to reduce slightly, about 2 minutes.
6. Arrange berries on top of each cheesecake. Drizzle about 1 teaspoon of warm glaze over berries; chill about 10 minutes to let glaze set. Serve chilled.
Makes: 2 dozen
Active time: 25 minutes
Total time: 1 hour, 30 minutes

STEVE LEGATO(2)

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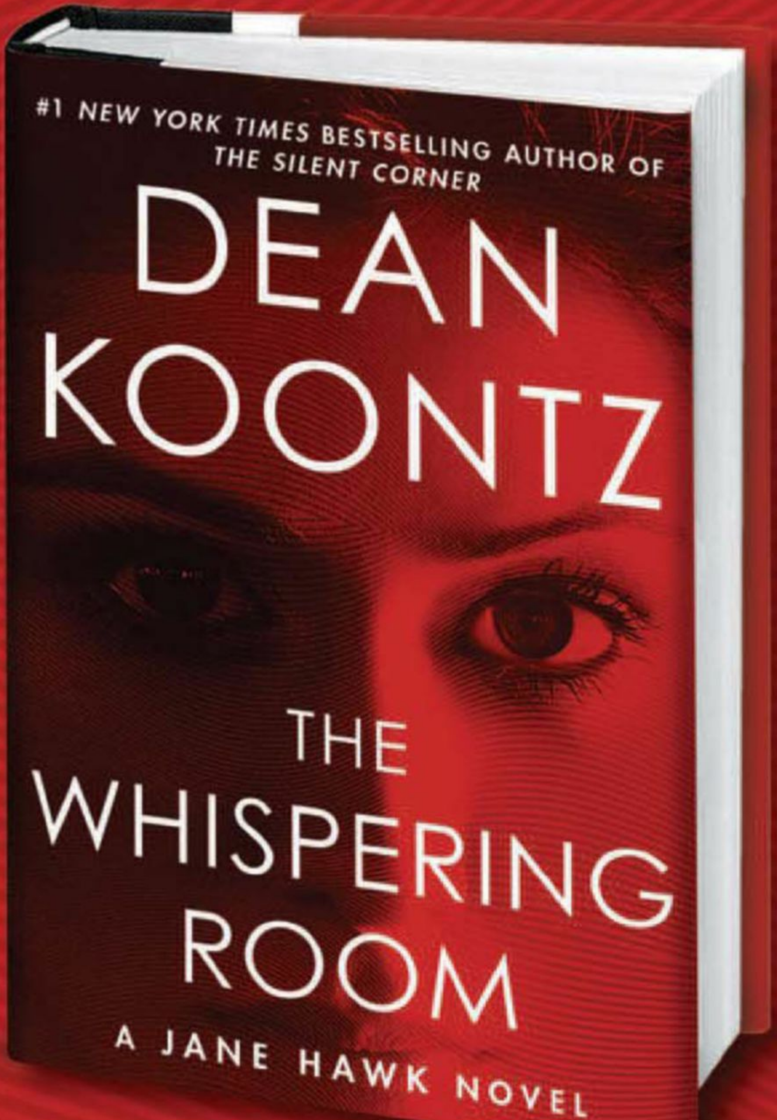
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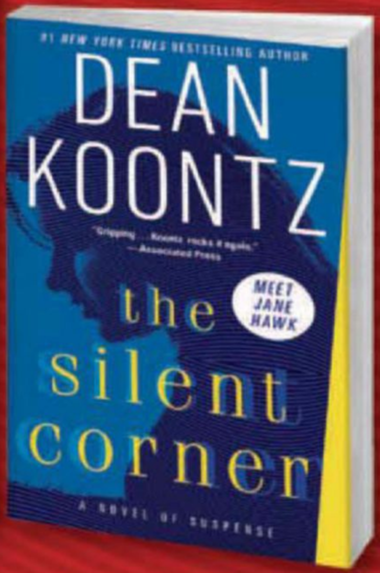
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DOUBLE-DECKER BUTTERSCOTCH PUDDING

3	tbsp. cornstarch
3	cups whole milk, divided
1	cup packed dark brown sugar
½	tsp. table salt
2	large egg yolks
1	large egg
5	tbsp. unsalted butter, cut into 1½-in. cubes
1½	tsp. vanilla extract, divided
1½	oz. unsweetened baking chocolate, finely chopped
½	cup heavy cream
2	tsp. powdered sugar

1. Whisk together cornstarch and ½ cup milk in a small bowl until cornstarch is dissolved. Stir mixture into remaining 2½ cups milk in a large bowl until mixed well.
2. Combine brown sugar and salt in a medium-size heavy-bottomed saucepan. Cook over medium heat, gradually whisking in milk mixture, until bubbling, about 10 minutes. Remove from heat.
3. Whisk together yolks and egg in a small bowl. Gradually whisk in 2 cups of the hot milk mixture. Pour egg-milk mixture into remaining milk mixture in saucepan; bring to a boil over medium low, whisking constantly until thickened, about 5 minutes.
4. Remove from heat. Add butter and 1 teaspoon of the vanilla; whisk until butter melts into pudding. Pour pudding through a wire-mesh strainer into a medium bowl.
5. Combine chocolate and 1½ cups of the butterscotch pudding in a small bowl; let stand 1 minute, and whisk until chocolate melts into pudding. Divide chocolate pudding evenly among 6 parfait glasses. Top each with equal amounts of butterscotch pudding. Cover tops with plastic wrap pressed directly onto pudding surface to keep a skin from forming. Poke a few holes in plastic wrap with tip of a knife to let steam escape. Chill until set, at least 4 hours or overnight.
6. Combine cream, powdered sugar and remaining ½ teaspoon vanilla in a chilled bowl; beat with an electric mixer on high speed until stiff peaks form.
7. Discard plastic wrap; top each serving with a dollop of whipped cream. Serve chilled.
Serves: 6
Active time: 40 minutes
Total time: 40 minutes, plus chilling time

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#THROWBACK PARTY FOODS

These new takes on retro snacks will fill your guests with nostalgia

By SHAY SPENCE

Popcorn Sampler!

SALTED CARAMEL

1	cup packed light brown sugar
8	tbsp. (4 oz.) unsalted butter
1	tsp. kosher salt
½	tsp. vanilla extract
8	cups popped popcorn

Combine sugar and butter in a medium saucepan over medium heat. Cook, stirring often, until mixture bubbles and turns dark brown, 4 to 5 minutes. Remove from heat, and stir in salt and vanilla. Spread popcorn in an even layer on a baking sheet lined with parchment paper; drizzle with sugar mixture. Toss gently with a heatproof spatula, and let cool slightly, 2 to 3 minutes, before serving. **Makes:** 8 cups

BROWN BUTTER & HERB

6	tbsp. unsalted butter
½	tsp. dried basil
½	tsp. dried oregano
8	cups popped popcorn
1½	tsp. kosher salt

Heat butter in a medium skillet over medium, swirling occasionally, until golden brown and nutty, about 6 minutes. Remove from heat, and stir in basil and oregano. Drizzle butter mixture over popcorn in a large bowl; sprinkle with salt, and toss to coat. **Makes:** 8 cups

SPICY PARMESAN & LIME

3	tbsp. unsalted butter
1	tbsp. sriracha chili sauce
8	cups popped popcorn
2	tsp. lime zest (from 1 lime)
1	tsp. kosher salt
⅓	cup grated Parmesan cheese

Combine butter and sriracha in a small saucepan over medium heat, and cook, stirring occasionally, until butter melts. Drizzle over popcorn in a large bowl; toss with lime zest, salt and Parmesan. **Makes:** 8 cups

Photographs by VICTOR PROTASIO

Cheese Balls!

FIG & BLUE CHEESE

12	oz. cream cheese, softened
8	oz. blue cheese, crumbled (about 2 cups)
8	dried figs, roughly chopped
1	tbsp. honey
1	tsp. lemon zest (from 1 lemon)
½	cup pistachios, toasted and chopped
	Rosemary crackers

Stir together cream cheese, blue cheese, figs, honey and lemon zest in a medium bowl until well-blended. Cover and chill until firm, about 1 hour. Place pistachios on a plate. Form cheese mixture into a 5-inch ball; roll in pistachios to coat. Serve with rosemary crackers. **Serves:** 8

SMOKEY PIMIENTO

8	oz. cream cheese, softened
8	oz. smoked Gouda cheese, shredded (about 2 cups)
3	tbsp. jarred chopped pimientos
1	tsp. hot pepper sauce
½	tsp. smoked paprika
¾	cup pecans, toasted and chopped
	Buttery crackers

Stir together cream cheese, cheese, pimientos, hot sauce and paprika in a medium bowl until well-blended. Cover and chill until firm, about 1 hour. Place pecans on a plate. Form cheese mixture into a 5-inch ball; roll in pecans to coat. Serve with crackers. **Serves:** 8

LOADED POTATO

8	oz. cream cheese, softened
8	oz. sharp cheddar cheese, shredded (about 2 cups)
3	tbsp. sour cream
¼	cup minced fresh chives, divided
6	bacon slices, cooked and crumbled (about ½ cup)
	Potato chips

Stir together cream cheese, cheese, sour cream and 2 tablespoons of the chives in a medium bowl until well-blended. Cover and chill until firm, about 1 hour. Combine bacon and remaining 2 tablespoons chives on a plate. Form cheese mixture into a 5-inch ball; roll in bacon and chives to coat. Serve with potato chips. **Serves:** 8

FOOD STYLIST: CHELSEA ZIMMER; PROP STYLIST: CLAIRE SPOLLEN

CHEESY CHIPOTLE

3 cups bite-size cheddar cheese crackers
2 cups mini pretzels
2 cups cashews
5 tbsp. unsalted butter, melted
1 oz. Parmesan cheese, grated (about ¼ cup)
2 tsp. chipotle chili powder
1 cup wasabi peas

Preheat oven to 300°. Combine crackers, pretzels and cashews together on a rimmed baking sheet. Drizzle with butter, and sprinkle with cheese and chili powder; toss to coat. Bake in oven until golden and fragrant, about 30 minutes, stirring halfway through. Cool completely on baking sheet, about 30 minutes. Stir in wasabi peas. **Makes:** 8 cups

↓

EVERYTHING BAGEL

4 cups corn-and-rice cereal
2 cups oyster crackers
2 cups dry-roasted peanuts
1 cup bagel chips, roughly chopped
5 tbsp. unsalted butter, melted
1 tbsp. Worcestershire sauce
1 tsp. garlic powder
1 tsp. onion powder
1 tsp. sesame seeds
1 tsp. kosher salt
½ tsp. black pepper

Preheat oven to 300°. Combine cereal, crackers, peanuts and bagel chips together on a rimmed baking sheet. Whisk together butter, Worcestershire, garlic powder, onion powder, sesame seeds, salt and pepper in a small bowl; drizzle over cereal mixture, and toss to coat. Spread in an even layer. Bake until golden and fragrant, about 30 minutes, stirring halfway through. Cool completely on baking sheet, about 30 minutes. **Makes:** 8 cups

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BUTTERSCOTCH PUPPY CHOW

1 cup butterscotch chips
3 tbsp. unsalted butter
¼ tsp. table salt
6 cups rice-cereal squares
¾ cup powdered sugar
2 cups chocolate-coated candy pieces

Melt butterscotch chips and butter together in a small saucepan over medium-low heat, stirring constantly. Remove from heat, and stir in salt. Drizzle over cereal in a large bowl, and gently stir to coat. Transfer mixture to a ziplock plastic bag, and add powdered sugar. Seal bag, and shake to coat. Transfer mixture to a rimmed baking sheet to cool completely, about 30 minutes. Stir together mixture and candies in a large bowl. **Makes:** 8 cups

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Snack Mixes!

Shrimp Cocktail!

↑

ZESTY COCKTAIL SAUCE

- **1 cup ketchup**
- **2 tbsp. prepared horseradish**
- **2 tbsp. minced shallot (from 1 small shallot)**
- **1 tsp. lemon zest, plus 1 tbsp. fresh juice (from 1 lemon)**
- **1 tsp. Worcestershire sauce**
- **1 tsp. hot sauce**

Stir together all ingredients in a medium bowl until combined. Cover and chill until ready to serve.
Makes: 1½ cups

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WHIPPED FETA SAUCE

- **8 oz. feta cheese, crumbled (about 2 cups)**
- **¾ cup whole buttermilk**
- **¼ cup extra-virgin olive oil**
- **1 tsp. fresh oregano leaves**
- **½ tsp. kosher salt**
- **½ tsp. black pepper**

Combine all ingredients in a food processor, and process until smooth. Cover and chill until ready to serve.
Makes: 2 cups

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ROASTED GARLIC CHIMICHURRI SAUCE

- **1 garlic head, unpeeled**
- **1 cup, plus 1 tsp. extra-virgin olive oil, divided**
- **1 cup packed fresh flat-leaf parsley leaves**
- **½ cup packed fresh mint leaves**
- **½ cup packed fresh cilantro leaves**
- **2 tbsp. red wine vinegar**
- **1 tsp. kosher salt**
- **½ tsp. crushed red pepper**
- **½ tsp. black pepper**

1. Preheat oven to 425°. Place garlic on a sheet of aluminum foil, and drizzle with 1 teaspoon oil. Wrap in foil, and place on a baking sheet. Bake until cloves are soft, about 35 minutes.

2. Remove garlic from oven, unwrap foil, and cool 20 minutes. Cut top of garlic head off, and squeeze roasted cloves into the bowl of a food processor; add parsley, mint, cilantro, vinegar, salt, red pepper and black pepper. Pulse until roughly chopped, about 10 times. With processor running, slowly drizzle in 1 cup olive oil, and process until smooth.
Makes: 2 cups

COOK THE SHRIMP

Toss 2 lbs. raw peeled and deveined shrimp with 2 tablespoons olive oil, 1½ teaspoons kosher salt and ½ teaspoon black pepper. Bake at 425° for 10 minutes. Serve hot or chilled.

BIG BATCH PUNCHES

Clinton Kelly—cohost of *The Chew* and author of *I Hate Everyone, Except You*—stirs up cocktails for a crowd

←

EARL GREY PUNCH

"Make it for a boozy tea party with little sandwiches with the crusts cut off," Kelly says.

Boil **½ cup honey, 2 thyme sprigs** and **½ cup water** in a saucepan over medium high, stirring until dissolved. Remove from heat, and stir in **1 tsp. vanilla extract**; cool completely. Discard thyme. Boil **1¼ cup water** in a separate saucepan. Remove from heat, and add **4 Earl Grey tea bags**; let steep 5 minutes. Discard tea bags; cool completely. Mix honey syrup, tea, **1¼ cups bourbon, 1 cup fresh lemon juice,** and **¾ cup brandy** in a large punch bowl; add **ice.** Garnish with **lemon rounds** and **thyme sprigs.**
Serves: 8

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CHERRY-LIME PUNCH

"This is a must for a New Year's Eve bash. Cherries, lime, gin, bubbles—it has all the makings of a wild night," says Kelly.

Distribute **thinly sliced lime rounds (from 2 limes)**, evenly into a 9¼-inch ring mold; pour in **3½ cups water.** Cover and freeze until firm. Stir together **4 cups cherry juice cocktail, 2 cups gin** and **½ cup fresh lime juice** in a large punch bowl. Remove ice ring from mold, and place in punch bowl. Ladle punch into cups; top each drink off with **sparkling wine.**
Serves: 12

FOOD STYLIST: TORIE COX; PROP STYLIST: HEATHER CHADDUCK HILLEGAS

Photograph by GREG DUPREE

←

GRAPEFRUIT ROSEMARY PUNCH

"The cherries and rosemary in the ice ring evoke a Christmas wreath. Imagine serving it in a crystal bowl with Johnny Mathis crooning, 'It's the Most Wonderful Time of the Year' in the background. Try it at your next cocktail party," says Kelly.

Distribute **6 rosemary sprigs** and **10 brandied cherries** evenly into a 9¼-inch ring mold; pour in **3½ cups water.** Cover and freeze until firm. Bring **½ cup granulated sugar** and **½ cup water** to a boil in a small saucepan over medium high. Reduce heat to medium, and cook, stirring, until sugar dissolves, about 2 minutes. Remove from heat, and cool completely. Stir together **4 cups grapefruit juice, 2 cups vodka, 1 cup fresh lime juice, ¼ cup elderflower liqueur** and **¼ cup reserved simple syrup** in a large punch bowl. Remove ice ring from mold, and place in punch bowl. **Serves:** 8

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SPICED-RUM PUNCH

"This is the homiest punch of the bunch and is perfect for a casual get-together with your closest friends and family," Kelly says.

Stir together **4 cups apple cider, 2 cups spiced rum, ½ cup cranberry juice cocktail** and **½ cup pulp-free orange juice** in a large punch bowl. Slice **1 orange** into thick rounds, and insert **4 cloves** into the rind of each slice; add orange slices to punch bowl. Serve punch over ice. **Serves:** 8

By Michelle Ward Trainor

LATKES 5 WAYS!

Melissa Clark, the author of *Dinner in an Instant,* offers delicious spins on the traditional Hanukkah dish

HOW TO FRY LATKES

Heat a medium skillet over medium high; pour in olive oil to a depth of about ¼ inch. Once the oil is hot (a drop of water should sizzle), drop 3 to 4 heaping tablespoons of latke batter into the skillet. Use a spatula to flatten potato mounds into disks. Cook until edges are crispy, about 3 to 4 minutes. Flip latkes, and cook until golden brown, about 3 to 4 minutes more. (Reduce heat slightly if latkes brown too quickly.) Transfer to a paper-towel-lined plate; sprinkle warm latkes with salt. Repeat with remaining batter.

SWEET POTATO & APPLE LATKES WITH CRANBERRY SAUCE

1½	cups fresh cranberries
¾	cup packed light brown sugar
1	large sweet potato, peeled and quartered lengthwise
1	medium-size Granny Smith apple, peeled and quartered
½	medium-size yellow onion, quartered
¼	cup all-purpose flour
2	large eggs, lightly beaten
½	tsp. baking powder
¼	tsp. ground nutmeg
¼	tsp. black pepper
1¼	tsp. fine sea salt

1. Bring cranberries, sugar and ½ cup water to a boil in a small saucepan over medium high, stirring often. Reduce heat to medium low, and simmer, stirring occasionally, until most of cranberries burst, about 10 minutes. Transfer sauce to a medium bowl, and cool.

2. Using a food processor fitted with coarse grating disk, process potato, apple and onion until grated. Transfer mixture to a clean dish towel, and squeeze out as much liquid as possible.

3. Working quickly, transfer mixture to a large bowl. Stir in flour, eggs, baking powder, nutmeg, pepper and 1¼ teaspoons salt until combined.

4. Fry latkes (see directions, left). Top with a spoonful of cranberry sauce.

Makes: 18

POTATO & ZUCCHINI LATKES WITH HERBED YOGURT SAUCE

1	cup plain whole-milk yogurt (not Greek yogurt)
2	tbsp. chopped fresh dill or flat-leaf parsley
1	garlic clove, minced
1¼	tsp. fine sea salt, divided
2	medium zucchini, trimmed and quartered lengthwise
3	large Yukon Gold potatoes, peeled and quartered lengthwise
½	medium-size yellow onion, quartered
¼	cup all-purpose flour
1	large egg, lightly beaten
½	tsp. baking powder
¼	tsp. black pepper

1. Stir together yogurt, dill and garlic. Season with salt to taste.

2. Using a food processor fitted with coarse grating disk, process zucchini until grated. Transfer to a bowl, and toss with ½ teaspoon salt. Let stand 10 minutes. Process potatoes and onion until grated. Transfer potato mixture to a clean dish towel. Drain zucchini, and add to towel; squeeze out as much liquid as possible.

3. Working quickly, transfer mixture to a large bowl. Stir in flour, egg, baking powder, pepper and ¾ teaspoon salt until combined.

4. Fry latkes (see directions, left). Top with a dollop of yogurt-dill sauce.

Makes: 18

FOOD STYLIST: TORIE COX; PROP STYLIST: HEATHER CHADDUCK HILLEGAS

Photograph by GREG DUPREE

SWEET POTATO LATKES WITH SPICED SOUR CREAM & CANDIED GINGER

1 cup sour cream
1 tsp. granulated sugar
½ tsp. ground cinnamon
Pinch of ground cloves
1¾ tsp. fine sea salt, divided
2 medium-size sweet potatoes (about 1 lb.), peeled and quartered lengthwise
½ medium-size yellow onion, quartered
½ cup all-purpose flour
2 large eggs, lightly beaten
½ tsp. baking powder
¼ tsp. black pepper
2 tbsp. chopped crystallized ginger

1. Whisk together sour cream, sugar, cinnamon, cloves and ½ teaspoon salt. Cover and refrigerate until ready to use.
2. Using a food processor fitted with coarse grating disk, process potatoes and onion until grated. Transfer mixture to a clean dish towel, and squeeze out as much liquid as possible.
3. Working quickly, transfer mixture to a large bowl. Stir in flour, eggs, baking powder, pepper and 1¼ teaspoons salt until combined.
4. Fry latkes (see directions, left). Top with a small dollop of sour cream mixture and a sprinkle of crystallized ginger.
Makes: 18

POTATO LATKES WITH APPLESAUCE & SOUR CREAM

2 large russet potatoes, peeled and quartered lengthwise
½ medium-size yellow onion, quartered
½ cup all-purpose flour
1 large egg, lightly beaten
1½ tsp. fine sea salt
1 tsp. baking powder
½ tsp. black pepper
Apple sauce
Sour cream or plain Greek yogurt

1. Using a food processor with a coarse grating disk, process the potato and onion until grated (or grate them by hand on the largest holes of a box grater). Transfer the mixture to a clean dish towel, and squeeze out as much liquid as possible.
2. Working quickly, transfer the mixture to a large bowl. Stir in the flour, egg, salt, baking powder and pepper until combined.
3. Fry latkes (see directions, left). Top with applesauce and a dollop of sour cream or yogurt.
Makes: 16

POTATO & CARROT LATKES WITH GOLDEN RAISIN RELISH

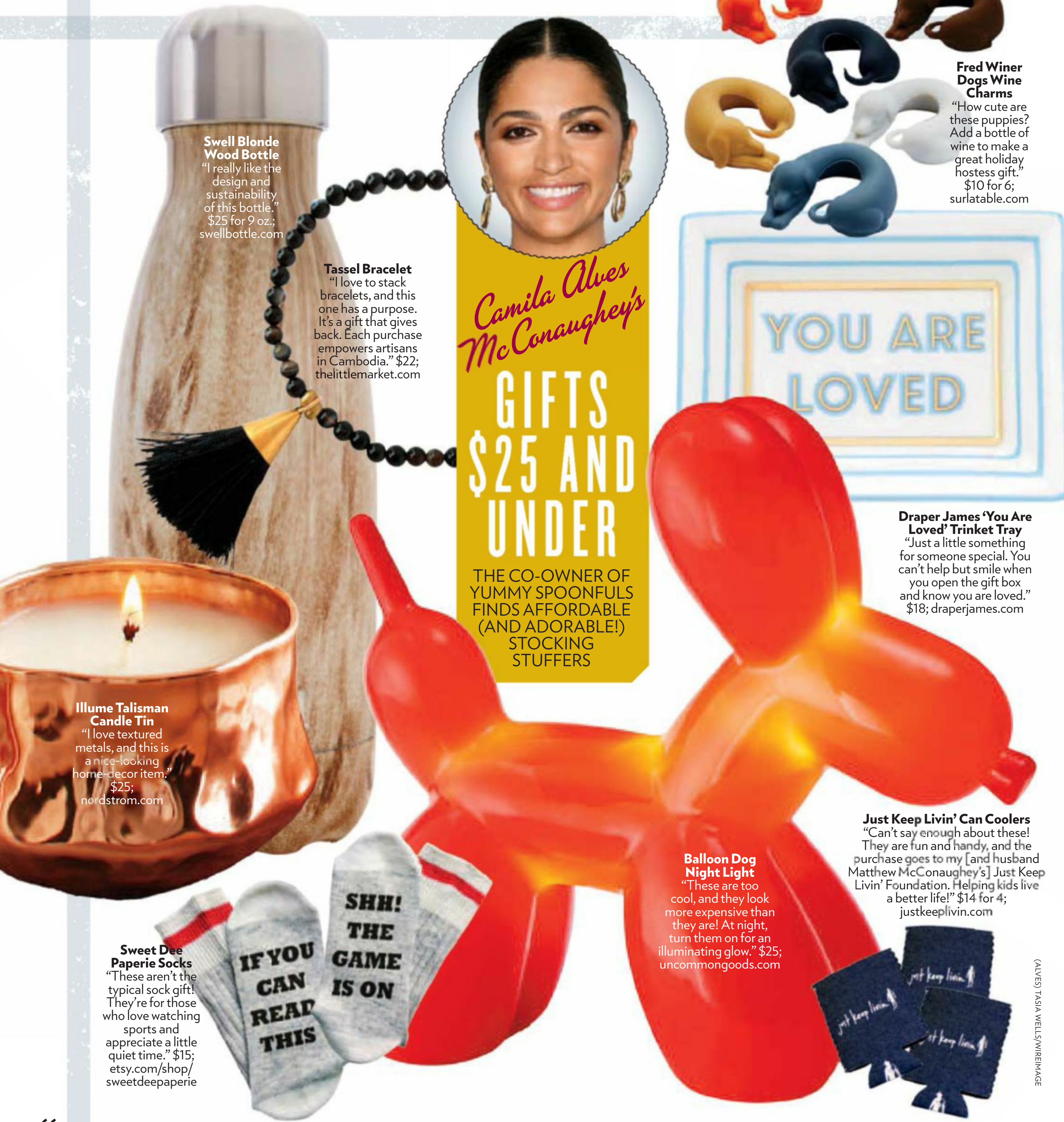
½ cup golden raisins
¼ cup boiling water
2 tbsp. chopped fresh cilantro
1 tsp. lemon zest plus 1 tbsp. fresh juice
¼ tsp. ground cumin
Pinch of cayenne pepper
1¼ tsp. fine sea salt
2 large carrots, peeled and cut into large sticks
1 large russet potato, peeled and quartered lengthwise
½ medium-size yellow onion, quartered
¼ cup all-purpose flour
1 large egg, lightly beaten
½ tsp. baking powder
¼ tsp. black pepper
Plain Greek yogurt

1. Place raisins and boiling water in a small bowl; let raisins soak 10 minutes. Drain and coarsely chop raisins; transfer to a bowl. Add cilantro, lemon zest, lemon juice, cumin, cayenne and a pinch of salt, and toss. Set aside.
2. Using a food processor fitted with coarse grating disk, process carrots, potato and onion until grated. Transfer mixture to a clean dish towel, and squeeze out as much liquid as possible.
3. Working quickly, transfer mixture to a bowl. Stir in flour, egg, baking powder, pepper and 1¼ teaspoon salt.
4. Fry latkes (see directions, left). Top each latke with yogurt and a spoonful of raisin relish.
Makes: 18

By Michelle Ward Trainor

HOLIDAY GIFT GUIDE

These stars help make the season of giving stress-free with their handpicked presents



Camila Alves McConaughey's

GIFTS $25 AND UNDER

THE CO-OWNER OF YUMMY SPOONFULS FINDS AFFORDABLE (AND ADORABLE!) STOCKING STUFFERS

Swell Blonde Wood Bottle
"I really like the design and sustainability of this bottle." $25 for 9 oz.; swellbottle.com

Tassel Bracelet
"I love to stack bracelets, and this one has a purpose. It's a gift that gives back. Each purchase empowers artisans in Cambodia." $22; thelittlemarket.com

Fred Winer Dogs Wine Charms
"How cute are these puppies? Add a bottle of wine to make a great holiday hostess gift." $10 for 6; surlatable.com

Draper James 'You Are Loved' Trinket Tray
"Just a little something for someone special. You can't help but smile when you open the gift box and know you are loved." $18; draperjames.com

Illume Talisman Candle Tin
"I love textured metals, and this is a nice-looking home-decor item." $25; nordstrom.com

Balloon Dog Night Light
"These are too cool, and they look more expensive than they are! At night, turn them on for an illuminating glow." $25; uncommongoods.com

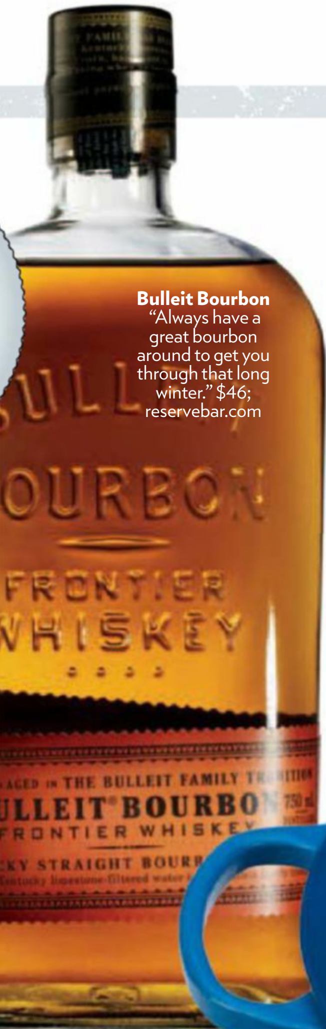
Just Keep Livin' Can Coolers
"Can't say enough about these! They are fun and handy, and the purchase goes to my [and husband Matthew McConaughey's] Just Keep Livin' Foundation. Helping kids live a better life!" $14 for 4; justkeeplivin.com

Sweet Dee Paperie Socks
"These aren't the typical sock gift! They're for those who love watching sports and appreciate a little quiet time." $15; etsy.com/shop/sweetdeepaperie

(ALVES) TASIA WELLS/WIREIMAGE

Michael Symon's FOODIE GIFTS

THE CHEF AND COHOST OF *THE CHEW* CHOOSES HIS FAVORITE ITEMS FOR THE KITCHEN


BULLEIT
BOURBON
FRONTIER WHISKEY
AGED IN THE BULLEIT FAMILY TRADITION
BULLEIT BOURBON
FRONTIER WHISKEY
KENTUCKY STRAIGHT BOURBON

Bulleit Bourbon
"Always have a great bourbon around to get you through that long winter." $46; reservebar.com

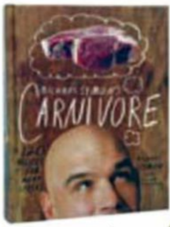
four barrel coffee
GUATEMALA • BETANIA

Four Barrel Coffee Beans
"This is one of my favorite roasters around." $20; fourbarrelcoffee.com

Sur La Table

Bench Scraper
"It's one of the three things I always need at my kitchen station." $10; surlatable.com

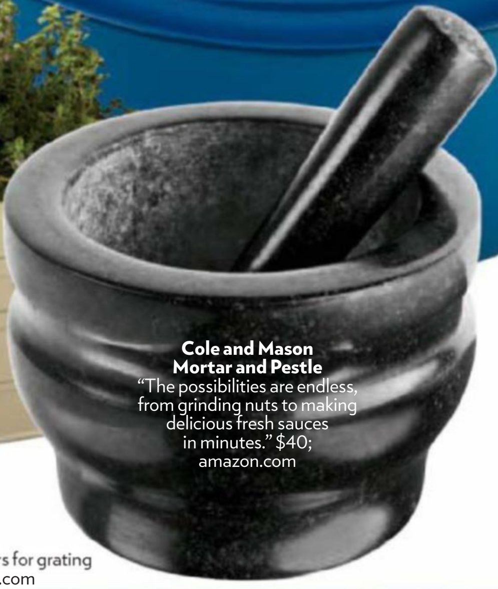
Le Creuset Dutch Oven
"I find myself using this constantly for meaty braises, chili, soup—you name it! There are few tasks that a Dutch oven can't carry out!" $330; lecreuset.com



***Carnivore* by Michael Symon**
"My book is a great gift option for the meat lover in your life!" $35; amazon.com

PARSLEY
BASIL

Indoor Herb Pots with Tray
"Grow herbs in your kitchen all year round for fresh and flavorful dishes." $30; williams-sonoma.com



Cole and Mason Mortar and Pestle
"The possibilities are endless, from grinding nuts to making delicious fresh sauces in minutes." $40; amazon.com

Microplane
Blade Made in USA

Microplane
"I couldn't live without this tool. It works wonders for grating cheese and zesting citrus." $15; amazon.com

(SYMON) BENNETT RAGLIN/GETTY IMAGES; (COFFEE) BRIEN FOY(2); (BOOK) PETER ZAMBOUROS

Jamie Chung's CUSTOM GIFTS

THE *GIFTED* STAR PICKS PRESENTS THAT CAN BE PERSONALIZED

Windowpane Blanket Scarf
"I love that you have eight font options to choose from with this supersoft scarf." $49; markandgraham.com

Pintrill Pins
"These come in all shapes and sizes, so there's something for every personality! They're the cutest accessory to place on any item." $12 and up; pintrill.com

Embroidered Leather Pouch Clutch
"They're the perfect little gift because they can be used for anything." $35 (plus $10 for personalization); madewell.com

Copper Moscow Mule Mug
"Throw in some candy canes, wrap them individually and use them as stocking stuffers." $44 for 2 (plus $9.50 for monogramming); potterybarn.com

Ceramic Skyline Trinket Dish
"Who doesn't need a trinket dish? These have different city-theme designs and can remind your favorite travelers of their trips every day." $14; anthropologie.com

Book of the Month Membership
"It would be fun to buy your friends different novels and swap at the end of the month." $45 for 3 months; bookofthemonth.com

plan ahead
Personalized items often take longer to be delivered, so order early to ensure your gift arrives on time!

Collage Gallery Gift Wrap
"I got this as a gift last Christmas, and it had pictures of my dog Ewok. It was so cute I almost didn't want to use it." $20 for 6 ft.; shutterfly.com

Embroidered Yoga Mat
"Include a yoga-class gift certificate at your local studio, and you can take the class together!" $50; mycustomyogamat.com

(CHUNG) JEROD HARRIS/GETTY IMAGES

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Holiday ACCESSORIES

Introducing the new holiday collection from Real Simple Style, a beautifully designed line of festive clutches that will make a statement–this season and beyond.

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Earrings $28

Envelope
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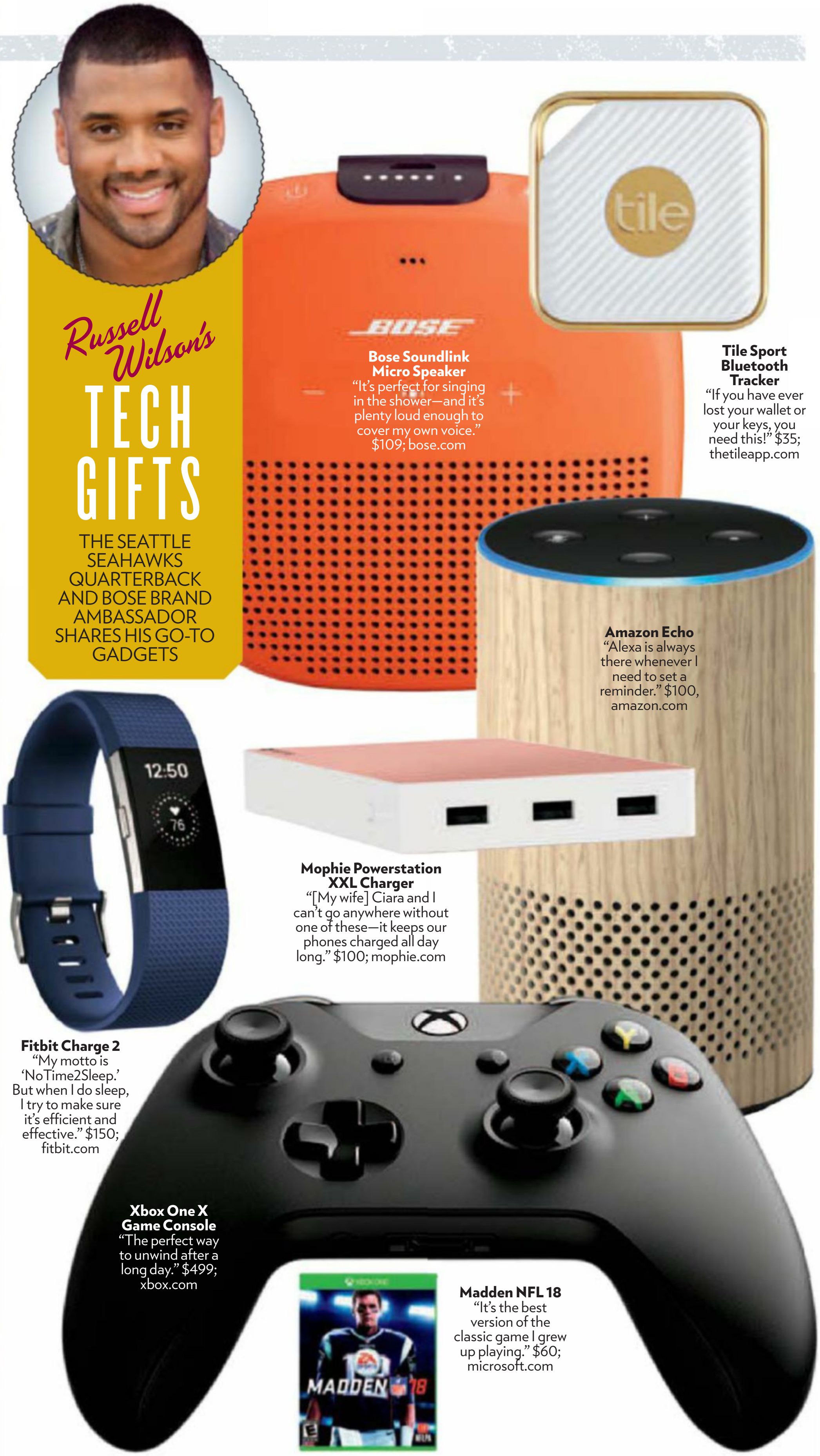
Russell Wilson's TECH GIFTS

THE SEATTLE SEAHAWKS QUARTERBACK AND BOSE BRAND AMBASSADOR SHARES HIS GO-TO GADGETS



Bose Soundlink Micro Speaker
"It's perfect for singing in the shower—and it's plenty loud enough to cover my own voice." $109; bose.com

Tile Sport Bluetooth Tracker
"If you have ever lost your wallet or your keys, you need this!" $35; thetileapp.com

Amazon Echo
"Alexa is always there whenever I need to set a reminder." $100, amazon.com

Mophie Powerstation XXL Charger
"[My wife] Ciara and I can't go anywhere without one of these—it keeps our phones charged all day long." $100; mophie.com

Fitbit Charge 2
"My motto is 'NoTime2Sleep.' But when I do sleep, I try to make sure it's efficient and effective." $150; fitbit.com

Xbox One X Game Console
"The perfect way to unwind after a long day." $499; xbox.com

Madden NFL 18
"It's the best version of the classic game I grew up playing." $60; microsoft.com

By Julie Mazziotta, Mark Marino, Stephanie Emma Pfeffer, Megan Stein and Michelle Ward Trainor

People deal$

Buy a present, get a present! To kick off the gift-giving season, *People* teamed up with amazing retailers to offer exclusive freebies. Check out the fab finds below, and start shopping!

GLOSSIER
Receive a free Glossier tote bag when you spend $30 or more through 12/6/17 (excluding 11/24-11/27). Visit **people.com/glossier** for details.

TOPSHOP
Get a free Falling Fast Lipstick with every purchase through 12/6/17. Visit **people.com/topshop** for details.

SUGARFINA
Sweet! Receive a free small cube of Champagne Bears gummies when you spend $45 or more through 12/6/17. Visit **people.com/sugarfina** for details.

BOBBI BROWN
Snag a free Bobbi Brown Mini Lip Set (High Shimmer Lip Gloss in Bare Sparkle, Crystal Lip Gloss, Art Stick Liquid Lip in Uber Red) when you spend $65 or more through 12/6/17. Visit **people.com/bobbibrown** for details.

LILLY PULITZER
Surprise! Get a free mystery Lilly Pulitzer necklace when you spend $75 or more through 12/6/17. Visit **people.com/lillypulitzer** for details.

SUR LA TABLE
Receive a free Sur La Table-branded online cooking class when you spend $25 or more through 12/6/17. Visit **people.com/surlatable** for details.

(WILSON) C. FLANIGAN/GETTY IMAGES; (PEPPERS) BRIAN BALSTER/ISTOCKPHOTO/GETTY IMAGES

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favorite
storybooks
from your phone
CHLOE
moonlite
moonlite
a storybook projector for your mobile phone
www.mymoonlite.com

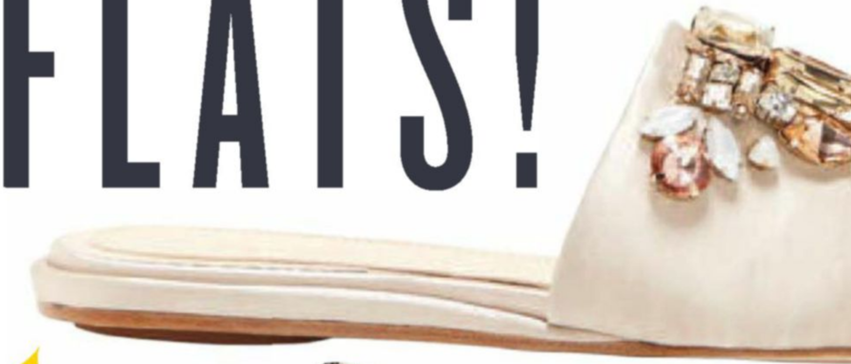
FUN FLATS!

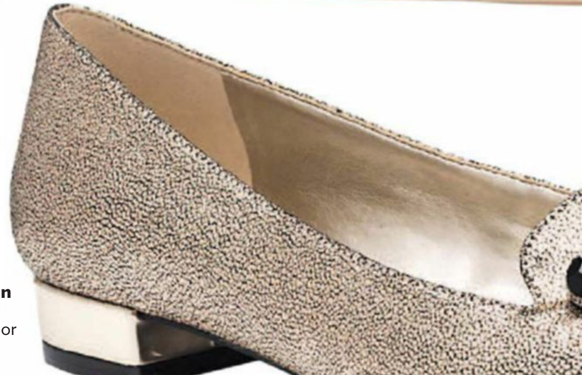
Slipping into a shoe with sparkles, pearls or prints is an easy way to be stylish—and stay comfortable—all night long

Kate Bosworth

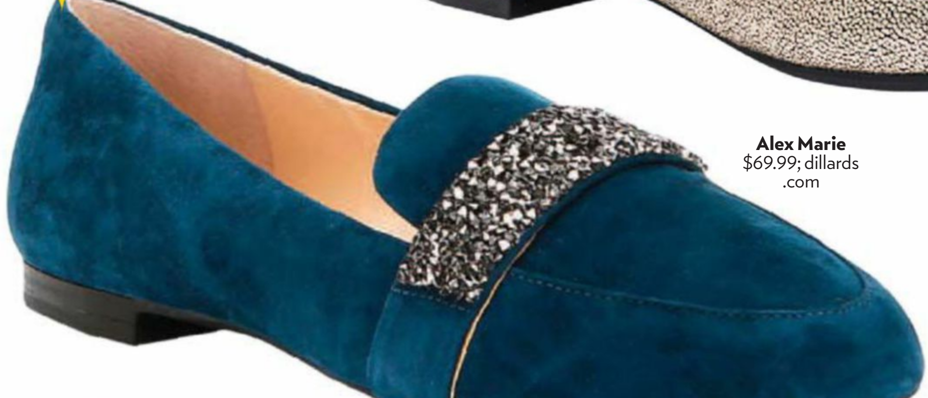
Style Tip

When going for one of these eye-popping pairs, finish the look with a few great basics. Kate Bosworth chose Tabitha Simmons crochet flats—that sell for $745!—to add pizzazz to her Brock Collection LBD.

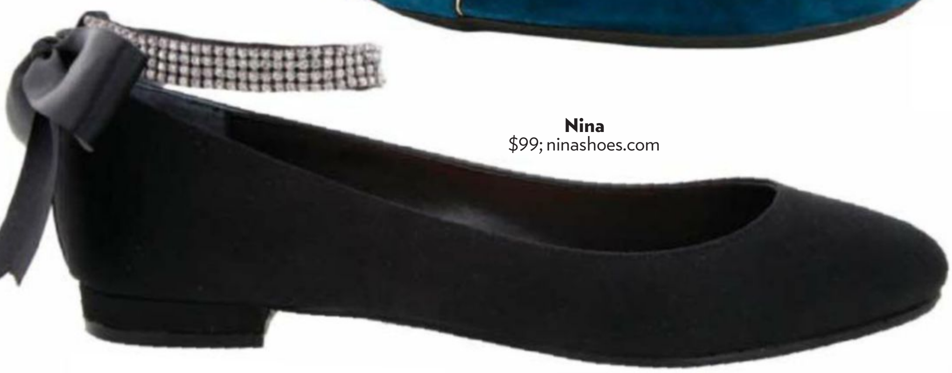




Anne Klein
$85; lordandtaylor.com



Alex Marie
$69.99; dillards.com



Nina
$99; ninashoes.com

Report $35;
amazon.com

Ann Taylor $138;
anntaylor.com

Style Tip

Wearing a dress? Stay warm in opaque tights, which pair perfectly with these closed-toe options.

Imagine Vince Camuto $180;
imaginevincecamuto.com

Nine West $79; ninewest.com

Zara
$69.90; zara.com

Sam Edelman
$120; samedelman.com

Badgley Mischka
$235; nordstrom.com

Marc Fisher $79;
marcfisherfootwear.com

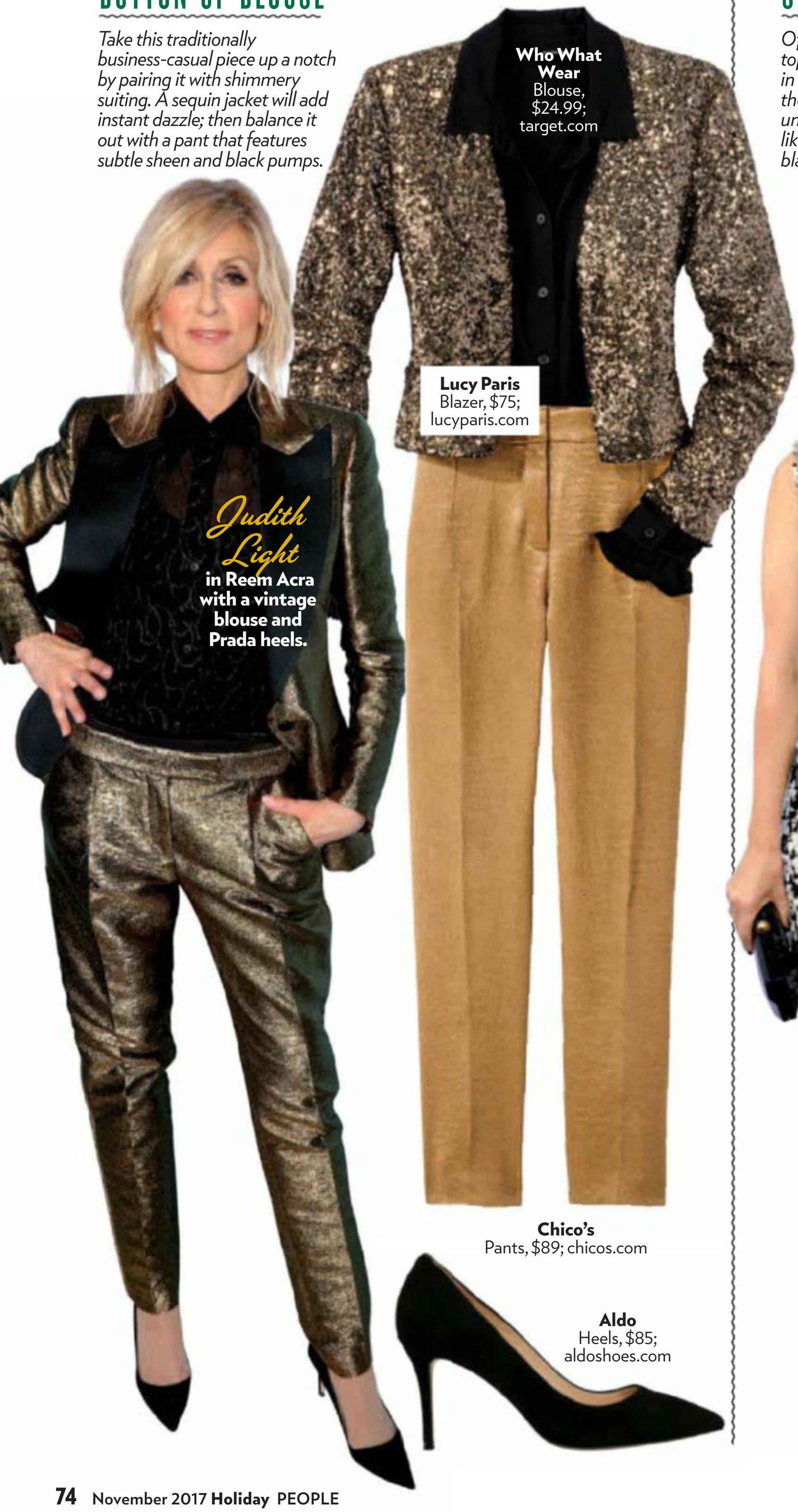
Karl Lagerfeld Paris
$129; lordandtaylor.com

(BOSWORTH) MICHAEL KOVAC/GETTY IMAGES

DRESS UP YOUR

BUTTON-UP BLOUSE

Take this traditionally business-casual piece up a notch by pairing it with shimmery suiting. A sequin jacket will add instant dazzle; then balance it out with a pant that features subtle sheen and black pumps.



Judith Light **in Reem Acra with a vintage blouse and Prada heels.**

Who What Wear
Blouse, $24.99; target.com

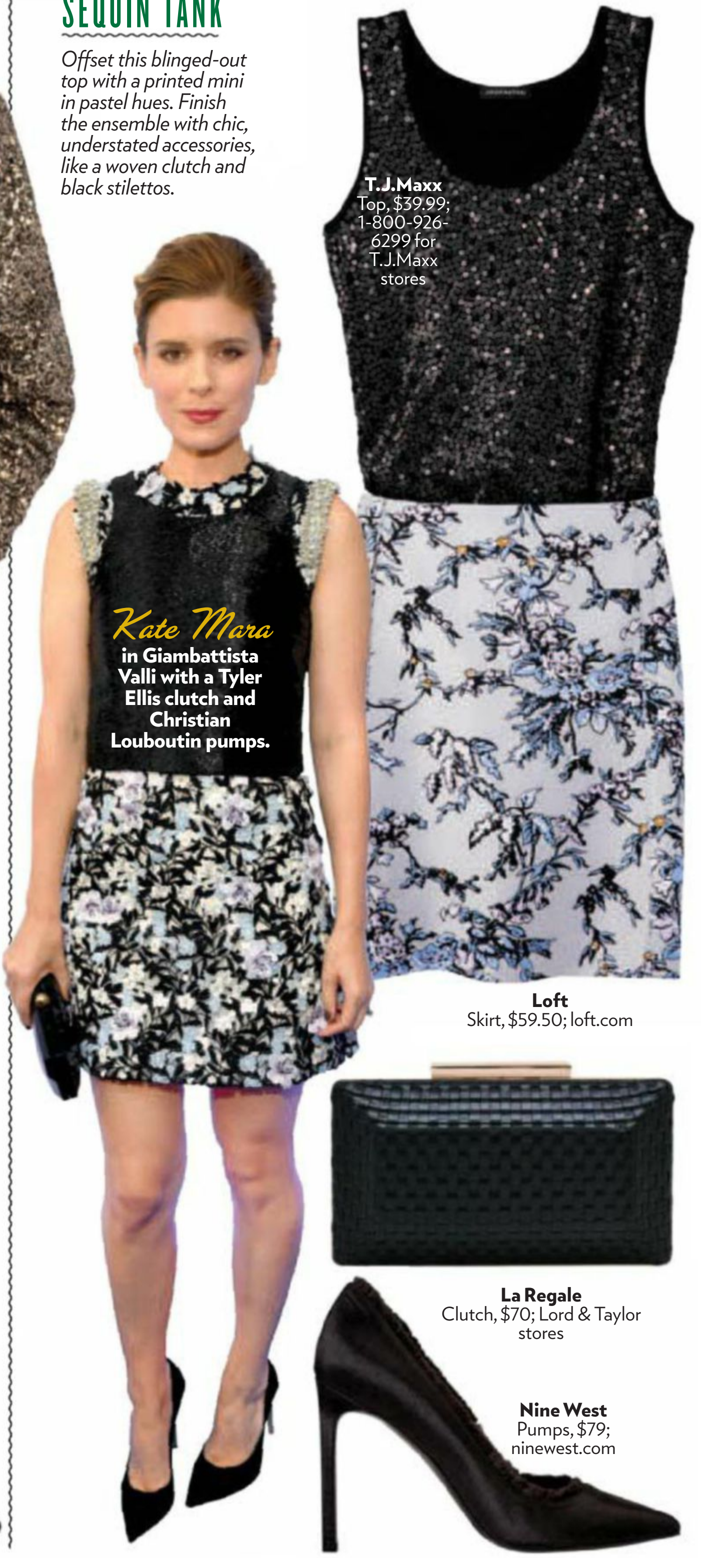
Lucy Paris
Blazer, $75; lucyparis.com

Chico's
Pants, $89; chicos.com

Aldo
Heels, $85; aldoshoes.com

SEQUIN TANK

Offset this blinged-out top with a printed mini in pastel hues. Finish the ensemble with chic, understated accessories, like a woven clutch and black stilettos.



Kate Mara **in Giambattista Valli with a Tyler Ellis clutch and Christian Louboutin pumps.**

T.J.Maxx
Top, $39.99; 1-800-926-6299 for T.J.Maxx stores

Loft
Skirt, $59.50; loft.com

La Regale
Clutch, $70; Lord & Taylor stores

Nine West
Pumps, $79; ninewest.com

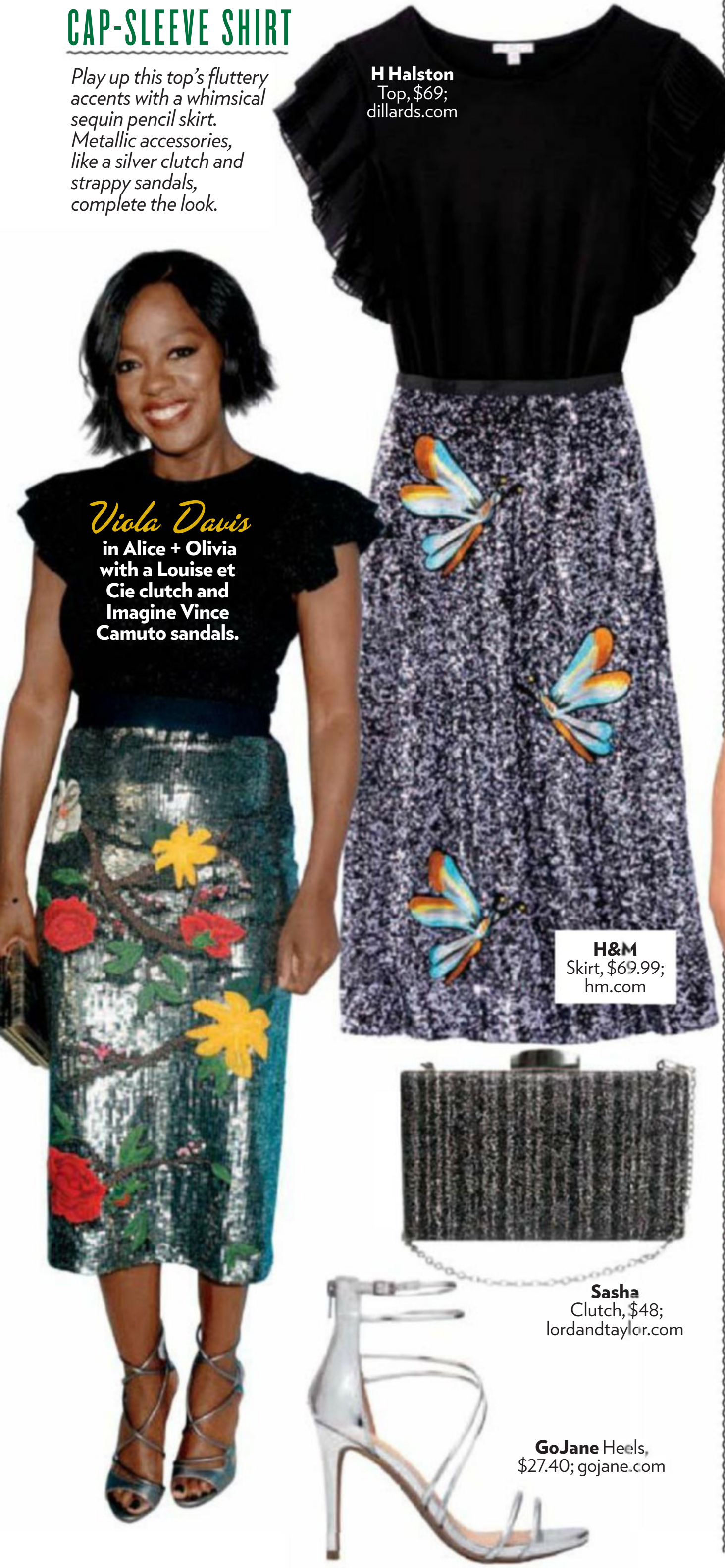
(OUTFITS) MANFRED KOH(4); STYLIST: ANNE WLAYSEWSKI(4); (LIGHT) FREDERICK M. BROWN/GETTY IMAGES; (MARA) SONIA RECCHIA/GETTY IMAGES; (DAVIS) BROADIMAGE/SHUTTERSTOCK; (MOSS) J. MERRITT/WIREIMAGE

BLACK TOP

In need of a hot holiday look? Start with this versatile basic, then add a few festive extras

CAP-SLEEVE SHIRT

Play up this top's fluttery accents with a whimsical sequin pencil skirt. Metallic accessories, like a silver clutch and strappy sandals, complete the look.



H Halston Top, $69; dillards.com

Viola Davis **in Alice + Olivia with a Louise et Cie clutch and Imagine Vince Camuto sandals.**

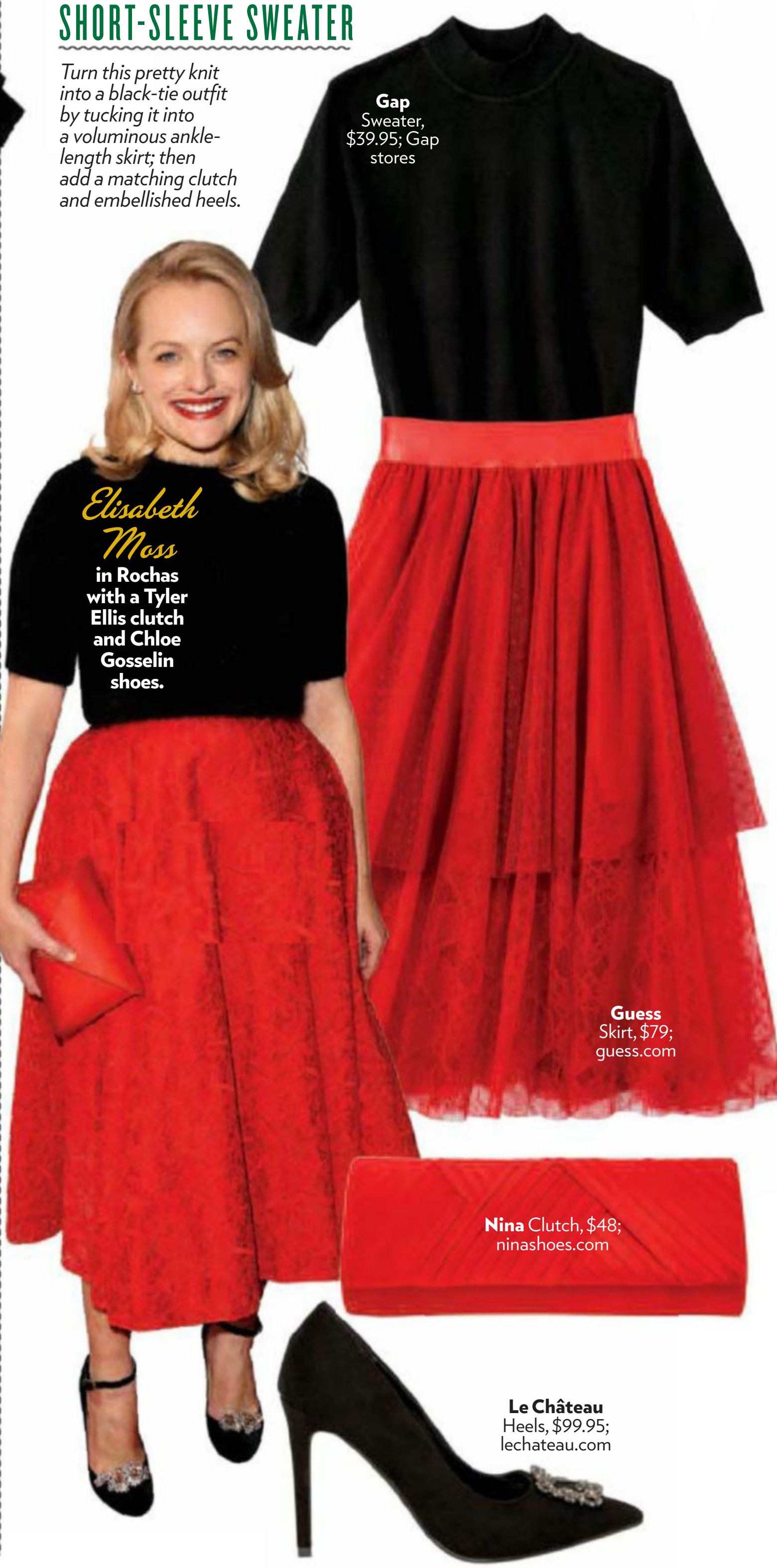
H&M Skirt, $69.99; hm.com

Sasha Clutch, $48; lordandtaylor.com

GoJane Heels, $27.40; gojane.com

SHORT-SLEEVE SWEATER

Turn this pretty knit into a black-tie outfit by tucking it into a voluminous ankle-length skirt; then add a matching clutch and embellished heels.



Gap Sweater, $39.95; Gap stores

Elisabeth Moss **in Rochas with a Tyler Ellis clutch and Chloe Gosselin shoes.**

Guess Skirt, $79; guess.com

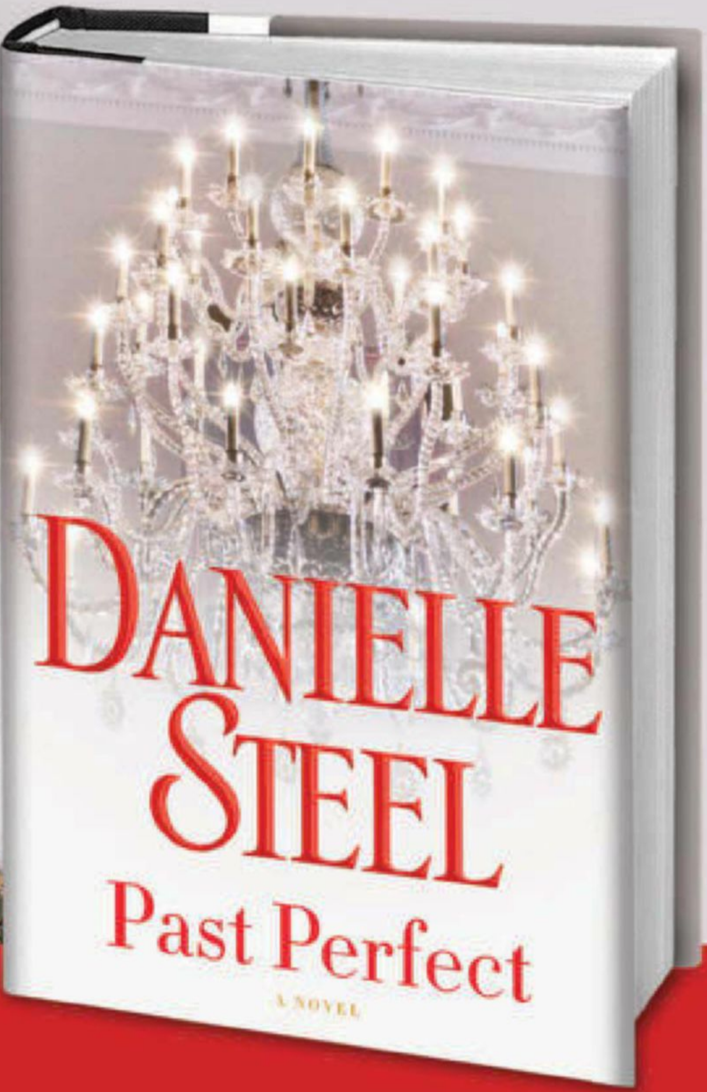
Nina Clutch, $48; ninashoes.com

Le Château Heels, $99.95; lechateau.com

From #1 *New York Times* bestselling author

DANIELLE STEEL

When Blake Gregory accepts an irresistible job offer in San Francisco, his wife, Sybil and their three children leave their predictable Manhattan life to relocate to a magnificent Pacific Heights mansion. But they soon discover that the original family who owned the home a century before are very much alive in spirit and a powerful, benevolent force in the house. When the two families meet, a friendship is formed, history is relived, the present shared, and a wonderful future is discovered.



Author Photo: © Brigitte Lacombe

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GLOSSY LIPS

Add a pretty pop of color to your look with a high-shine hue

For Rihanna's makeup line, the singer created a single gloss that would complement "all skin tones."

Fenty Beauty by Rihanna Gloss Bomb Universal Lip Luminizer in Fenty Glow, $18; fentybeauty.com

Elizabeth Arden
NEW YORK

Elizabeth Arden Sheer Kiss Lip Oil in Purple Serenity, $19.50; elizabetharden.com

Nicole Kidman

Neutrogena
Hydro Boost
hydrating lip shine

For Kidman, makeup artist Mélanie Inglessis applied Neutrogena Hydro Boost Hydrating Lip Shine in Raspberry, $9.99; neutrogena.com

Giorgio Armani Beauty Ecstasy Shine Lipstick in No. 300, $38; sephora.com

Ruth Negga
ROUGE CO
LE ROUGE BRILLANT
COMPLETE C

For Negga, makeup artist Mélanie Inglessis chose Chanel Rouge Coco Stylo in Panorama, $37; chanel.com

Mindy Kaling
NARS

Makeup artist Cindy Williams topped Kaling's matte lip color off with Nars Satin Lip Pencil in Palais Royal, $27; narscosmetics.com

For maximum impact and staying power, Mindy Kaling's makeup pro Cindy Williams suggests applying a matte lipstick first, then a glossy formula in the same shade.

(KIDMAN) GEORGE PIMENTEL/WIREIMAGE; (KALING) DAVID LIVINGSTON/GETTY IMAGES; (NEGGA) GREG DOHERTY/GETTY IMAGES

TRAVEL ESSENTIALS

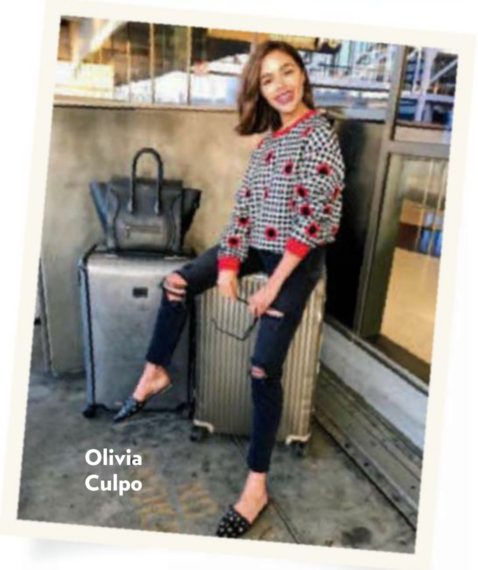
When you're not home for the holidays, these TSA-approved products are the secret to looking gorgeous on the go

Bella Hadid

Twist-Up Eye Liner
Stowaway Cosmetics Effortless Eyeliner, $12; stowawaycosmetics .com

Pour your go-to skin care in spill-resistant containers.

Reusable Tube
Sephora Collection Far & Away Silicone Travel Tube, $6 (for 1.25 oz.); sephora.com



Olivia Culpo

tarte
MARACUJA
oil
TED BAKER
LONDON
ecotools

Transport products in a chic case that can double as an evening clutch.

Face, Body & Hair Oil
Tarte Travel Size Maracuja Oil, $16 (for .5 oz); tartecosmetics .com

Bow-Accented Makeup Bag
Ted Baker London, $45; tedbaker.com/us

Makeup Brushes
EcoTools Stay Matte & Beautiful Kit, $12.99; ulta.com

REVLON
Eyes, Cheeks + Lips
PALETTE

All-in-One Compact
Revlon Eyes, Cheeks + Lips Palette, $17.99; ulta.com

MONSIEUR BIG
LANCÔME

Mini Mascara
Lancôme Monsieur Big Mascara, $12 (for travel size); lancome-usa.com

TRIPLE SEC
3-IN-1
TEXTURIZES
AMPLIFIES
REFRESHES
drybar

Texturizing Spray
Drybar Triple Sec 3-in-1, $13 (for 1.67 oz); sephora.com

This volumizing formula also absorbs oil to extend blowouts.

ORIGINS
Mix & Mask
UNMASK YOUR BEST SKIN

Face Masks
Origins "Mix & Mask" Mask Sampler Set, $24 (for 6); origins.com

SEPHORA
MAKE NO MISTAKE
Foundation & Concealer Stick
Fond de teint & Correcteur

Foundation & Concealer
Sephora Collection Make No Mistake Stick, $20; sephora.com

smashbox
PHOTO FINISH
PRIMER WATER

Makeup Setting (and Skin Refreshing) Mist
Smashbox Travel-Size Primer Water, $16 (for 1 oz); smashbox.com

Yara Shahidi

SIMPLIFY YOUR LIFE WITH WIPES!

These disposable (disaster-proof!) pads make it easy to leave your favorite fluid formulas at home.

Milk
MAKEUP

Swipe Away Makeup
Milk Makeup Micellar Water Makeup Remover Wipes, $14 (for 20); milkmakeup.com

PILLOWTALK POET
EAU DE PARFUM

Apply a Pretty Scent
Pinrose Best Travel Perfume Ever, $24 (for 20); pinrose.com

Kate Somerville

Get Glowy Skin
Kate Somerville Somerville360 Face and Body Self Tanning Towelettes, $48 (for 8); katesomerville.com

WINE WIPES
WIPE THAT WINE OFF YOUR SMILE
CONTAINS ONE WIPE

Clean Wine-Stained Teeth
Wine Wipes, $27 (for 50); winewipes.com

butter LONDON
NAIL SCRUBBERS

Remove Nail Polish
Butter London Nail Scrubbers, $10 (for 10); amazon.com

(WINE WIPES) BRIAN HENN

PIONEER WOMAN'S WINTER ON THE RANCH

How **Ree Drummond** celebrates the season at her Oklahoma home

What's the ranch like during the holidays?
It's very relaxed. Christmas and Thanksgiving are the two days of the year where we know the spurs are going to stay off the boots because the family doesn't have to work. It's such a nice—and rare—treat!

How do you decorate?
Very low-key! I love nutcrackers, as I was a ballerina growing up. I love candles; the lighting is spiritual. And a real Christmas tree—I couldn't live without the scent in my house.

What's your signature holiday dish?
Cinnamon rolls, without a doubt. I'm a cinnamon roll evangelist.

What's the best gift you've ever received?
Charlie, my beloved, late basset hound. I actually "gave" him to [my husband] Ladd and the kids for Christmas, but he wound up being the dog of my dreams. Endless memories!

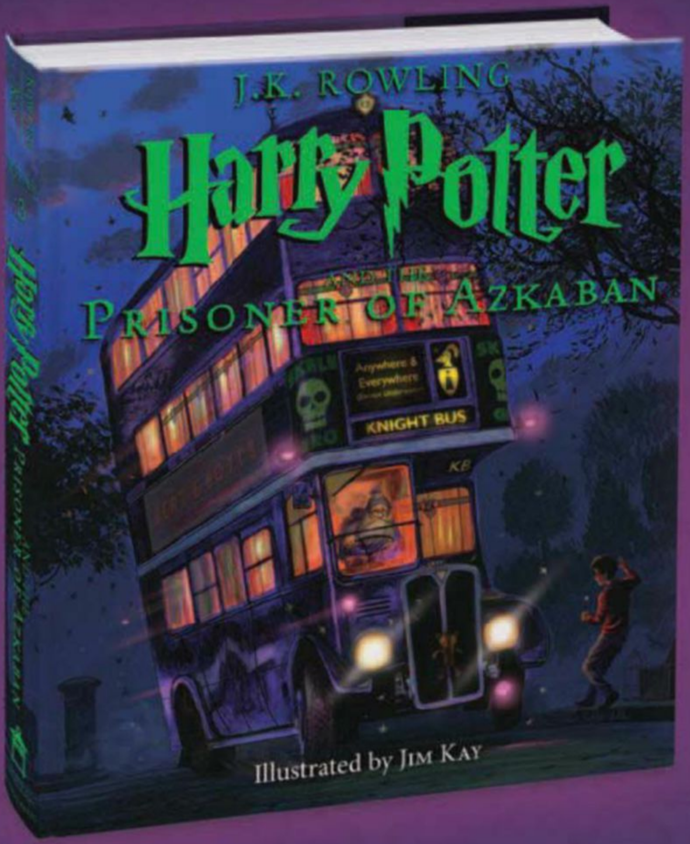
Any special family tradition?
We all get matching pajamas late on Christmas Eve. The dogs get them too!

—SHAY SPENCE

Photograph by PERRY HAGOPIAN

HAIR: AMBER SOUTHERN HEWITT; MAKEUP: CHELSEY ANN

Share the Magic
This Holiday Season!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Harry Potter
AND THE
PRISONER OF AZKABAN
KNIGHT BUS
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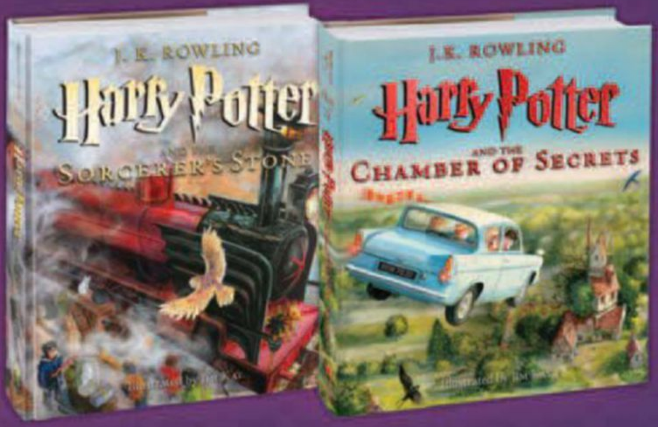
—*The New York Times Book Review*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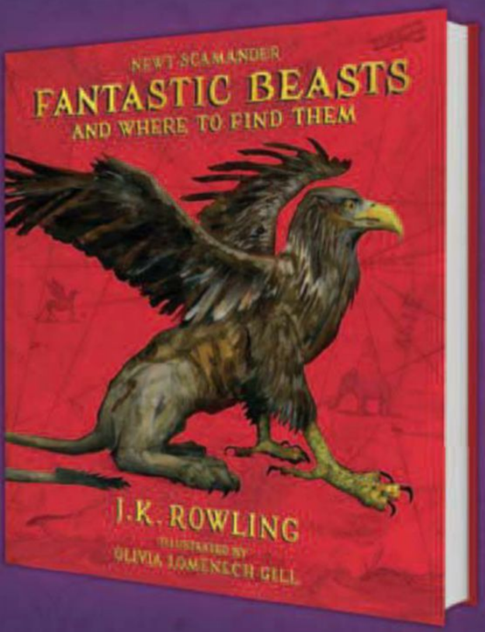
NEWT SCAMANDER
FANTASTIC BEASTS
AND WHERE TO FIND THEM
J.K. ROWLING
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YOU PAM DO IT
YOU PAM PULL OFF BREAKFAST WITH LESS BUTTER AND OIL
PAM
SUPERIOR NO STICK
COOKING SPRAY
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no artificial

Get perfect portion control with PAM Spray Pump made with extra virgin olive oil. No artificial preservatives, colors or flavors, plus the superior non-stick you love.

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